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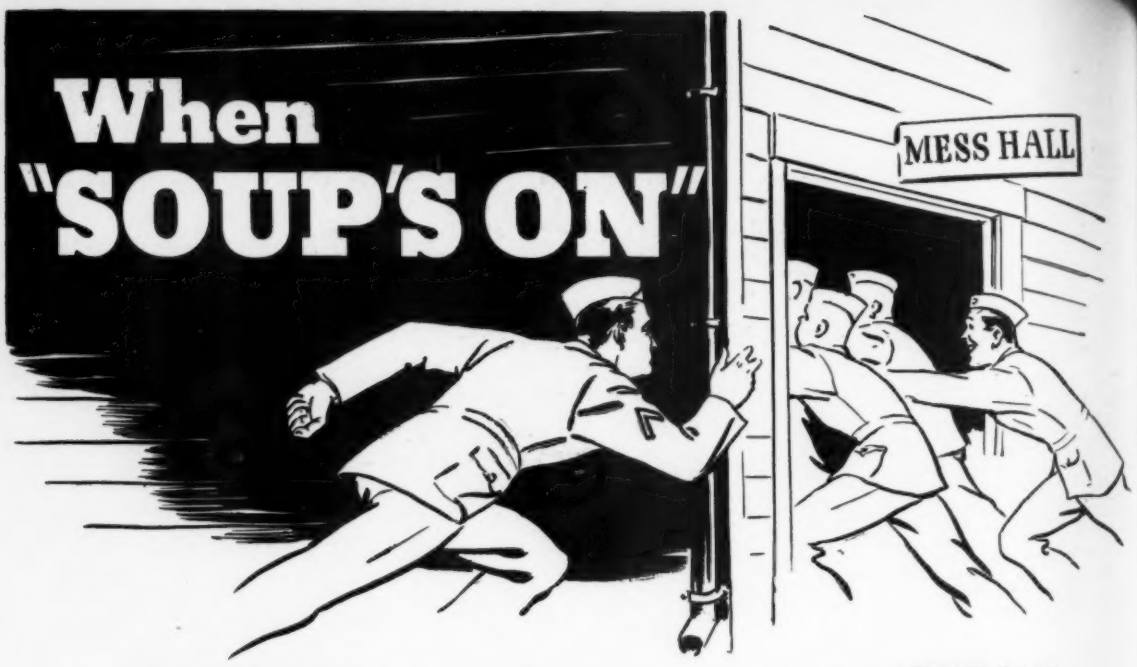
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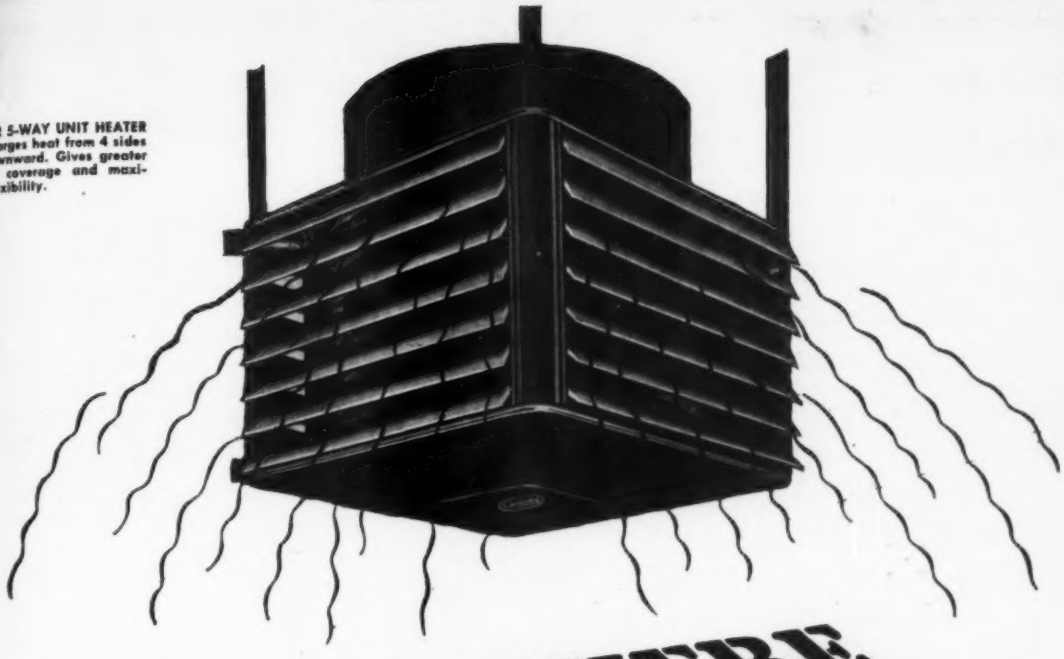
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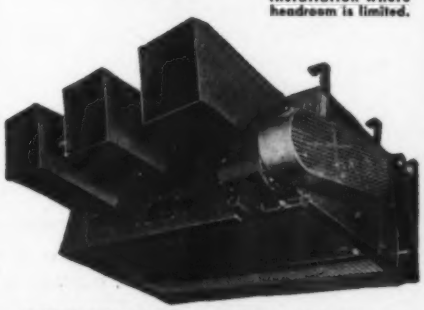
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THE NATIONAL
PROVISIONER

Volume 109 AUGUST 21, 1943 Number 8

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

The Secretary of the British Ministry of Food, when questioned about the pieces of tile, bricks and old metal being found in cases of American pork luncheon meat shipped to Britain, recently told the House of Commons that "it does not appear that these foreign bodies are of foreign origin." Scotland Yard is now working to halt such pilferage, as well as the "hijacking" of cross-country trucks loaded with food and other scarce commodities. The *Provisioner's* British correspondent declares that since the Yard is on the job, it "should become progressively difficult for the thieves who have been making *whoopee* as a result of wartime conditions."

★ ★ ★

Here's a real threat to the post-war well-being of the meat industry. Major K. D. Messerchmitt, U. S. Army, says that he wants to bomb all S—M, P—M, M—R, T—G, C—K, and similar factories after the war. It seems that the Major, who was on Guadalcanal and in much of the other Pacific fighting from Pearl Harbor on, has been a little over fed with luncheon meat. Says he, "They even gave it to us with raisins for breakfast on Guadalcanal." In the last war it was "goldfish."

★ ★ ★

Mrs. Andy Cowan of Great Falls, Mont., has good reason to be angry. Her husband, volunteering to prepare a roast she had purchased, rolled it in plaster of paris instead of flour. Loss: 47 ration points. Bet our Andy won't be so handy next time.

★ ★ ★

A practice bomb, Sheriff W. Clough of Aberdeen, Ida., reported recently, slipped from an airplane's bomb racks by accident and tumbled down on Mrs. Jake Isack and the cow she was milking. Mrs. Isack was uninjured, but the cow was blown to bits.

★ ★ ★

With millions of New Yorkers clamoring for a bite of meat, William Bradford had a hole torn in his head by a 4-lb. chunk. Bradford was struck when a keeper attempted to fling the meat over a fence into the polar bear's den in the Central Park Zoo. Four stitches were sewn in Bradford's scalp.

★ ★ ★

A solitary pork chop turned up unexpectedly in the regional OPA office in Cleveland, and was accompanied by a letter which complained of its wafer-thin size. The chop weighed less than 2 oz. The writer of the letter described himself as being 6 ft. 6 in. tall and weighing over 200 lbs. A pretty small chip-chop for such a big block.



YOU SAID IT, SOLDIER

"The lumbering unprotected C-47's have become the aerial Mack trucks *of this war in North Africa"*

—from "Stars and Stripes", the soldiers' newspaper

If you've ever seen a Mack in action, you know why Stars and Stripes' soldier-reporter called those husky Douglas Skytrains "Mack trucks". For years, Americans have used the word "Mack" as an adjective to mean the best in cargo-carrying dependability.

Soldiers learned to respect Mack trucks in the last war. They watched Macks plow through Argonne mud so deep you couldn't see the wheels. In World War II, they're seeing even better Macks take even bigger loads through worse mud—and through shifting sand and freezing snow as well. They know a Mack will haul whatever you've got wherever you want it to go!

Yes, the soldiers in this war, too, will know what the phrase "Built Like a Mack" *really* means!

Mack Trucks, Inc., Empire State Building, New York, N. Y. Factories at Allentown, Pa.; Plainfield, N. J.; New Brunswick, N. J. Factory branches and dealers in all principal cities for service and parts.

Mack

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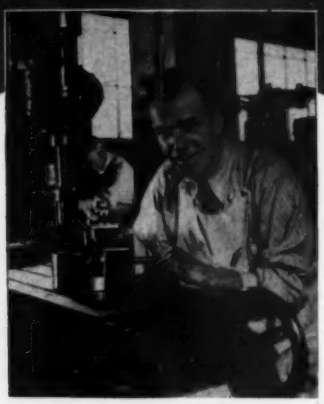
FOR EVERY PURPOSE

ONE TON TO FORTY-FIVE TONS

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WHAT IS MACHINERY'S No. 1 ESSENTIAL?

. . IT'S LUBRICATION OF THE RIGHT KIND that will keep production machines in good operating condition and continuously on the job. Idle machines due to worn bearings, gears or chains, caused by improper lubrications are certainly on the blacklist these days . . . and remember that machine replacement parts are most difficult to get. Yes—the No. 1 essential today is proper lubrication.

★ ★

7 QUICK FACTS ABOUT LUBRIPLATE LUBRICANTS

1. *LUBRIPLATE produces an ultra-smooth, wear-resisting bearing surface.*
2. *LUBRIPLATE reduces friction, thus lowering maintenance and power costs.*
3. *LUBRIPLATE resists rust, corrosion and pitting.*
4. *Most LUBRIPLATE products are white. LUBRIPLATE assures clean lubrication.*
5. *LUBRIPLATE outlasts ordinary lubricants many times.*
6. *LUBRIPLATE is economical—a little goes a long way.*
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For Sausage at its Best . . . Use

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And they're available in a wide range of types and sizes, all carefully selected and graded, so that you'll find an Armour's Natural Casing exactly suited to your product needs.

So let's get down to casings . . . and fine casings for your own fine products. Make your next order *Armour's*.

ARMOUR AND COMPANY

DANGER AHEAD—

ONE major objective of any post-war program for the meat packing industry must be:

To obtain the immediate and total repeal of FDO 75, if it is still in effect, as well as all other regulatory devices which have been imposed on the industry on the ground of wartime necessity.

We say "post-war," not because earlier elimination of these restrictions would not be desirable, but because there appears to be slight opportunity of achieving this under present conditions.

Having obtained Congressional approval of such general objectives as controlling inflation and encouraging and regulating the production and distribution of food, administrative agencies feel free to impose restrictions which go beyond wartime needs toward the end of establishing greater government control over our economy in peace or war. Much of this regulatory structure probably is unconstitutional and ignores legislative limitations.

We recommend that packers and processors reexamine FDO 75 carefully, not with the idea of determining the mechanics of a program under which they must operate, but to analyze the broad scope of the regulatory powers which it claims for the War Food Administration, its director and related agencies. The provisions of the order, we believe, go a long way toward placing the meat industry in the "public utility" class of business and open the way to the type of regulation now imposed on such enterprise.

Note particularly that *"all slaughterers, all processors and all persons who custom slaughter shall comply with orders of the director or the War Food Administrator regarding the delivery, acceptance of delivery, or the movement or slaughter of livestock, or the delivery of meat, meat products, or animal fats, by the establishment of quotas or otherwise,"* and . . . *"shall comply with orders of the director prescribing methods and specifications for preparing, cutting or treating carcasses or parts thereof, or for preparing or processing meat, meat products, or animal fats,"* and . . . *"shall comply with orders of the director governing the quantity and type of meat, meat products, or animal fats held in storage. . . ."*

Class 1 and 2 slaughterers, if they wish to keep their licenses, must not only observe the maximum hog prices set by OPA (which, at least, are backed by the Emergency Price Control Act), but must also pay no less for hogs than the WFA support prices which are designed to carry out the administration policy of guaranteeing a fair return to producers. During periods of heavy hog runs, payment of the support price may mean a loss.

After assuming control over delivery, movement and slaughter of livestock and meat, as well as methods of processing, inventories and maximum and minimum prices to be paid for hogs, the regulation calls for compliance with orders of the director requiring the setting aside, reserving, holding, processing and packaging of product for delivery to such persons or agencies as the director may prescribe. The premises, plants, livestock, carcasses and products of all Class 1 and 2 killers, whether interstate or intrastate, are subject to inspection by agents of the director.

The director, says FDO 75, *"shall be entitled to obtain such information from and require such reports and the keeping of such records by, any person, as may be necessary or appropriate, in his discretion, to the enforcement or administration of the provisions of this order,"* and he *"shall be entitled to make such audit or inspection of the books, records and other writings, promises or stocks of meat of any person, and to make such investigations, as may be necessary or appropriate, in his discretion, to the enforcement or administration of the provisions of this order."*

The packer must beware, too, because for any violation of any provision of the order, *"the director may suspend or revoke the license or permit of such person. In addition, any person who wilfully violates any provision of this order is guilty of a crime and may be prosecuted under any or all applicable laws."*

To packers who are weary with interpreting and applying regulations, and worn with the job of attempting to run their businesses in an orderly manner despite governmental interference, FDO 75 may appear to be just another order. Indifference is dangerous, however; as Hitler once demonstrated, a nation (or an industry) may safely be deprived of its independence by small steps, if each loss of freedom appears unworthy of resistance.

SAVE PAPER—

CERTAINLY, we have an axe to grind in asking the meat packing and allied industries to save paper.

Paper is the flesh, blood and bone of a publication. Without it the news would go untold, knowledge of new industry developments would be confined to a few persons, thoughts would die with the thinker and market quotations would be circulated on a word-of-mouth basis.

The meat packing industry runs on paper too. From the test sheet to the salesman's order book, activities are directed and recorded by means of

(Continued on page 21.)

Proper Lubrication Vital In Meat Plants Working Under Wartime Conditions

By LUBRICATION ENGINEER

TODAY, more than ever before, proper lubrication of meat processing machinery is of extreme importance. The existing unprecedented demand for food products requires that production machinery be kept in a good state of repair to permit continuous operation. This is particularly true of old machines for which repair parts are difficult to obtain. It is a proved fact that the use of the most suitable lubricant, properly applied, will do more than anything else to keep meat packing machinery in the pink of condition and at greatly reduced upkeep costs.

The writer of this article believes that he knows considerable about the subject, mainly because at the start of his career he spent a number of years in the mechanical department of one of this country's largest meat packing plants. On one point he is absolutely certain—that is, there is no branch of the food industry where proper lubrication of machinery and equipment means so much as in meat packing. The reason for this is that practically all of the equipment used operates under very unfavorable conditions as regards temperatures, loads, speeds, water, steam and certain acids.

The lubricants used on meat packing machinery are called on to fulfill a number of conflicting requirements. First, to reduce friction, wear and power loss, caused by metal surfaces moving in relation to each other; second, to dissipate the heat generated as a result of friction, and third, and of much importance, to provide and maintain a light, anti-rust film on machine parts, thereby affording protection against rust and corrosion.

Lubrication can well be termed the chief requisite of machine operation. Simply stated, lubrication consists of providing and maintaining a film of lubricant between moving surfaces of mechanical equipment. To the average person, the subject of lubrication appears to be a very simple matter—even to some engineers who do not properly consider the conditions mentioned above.

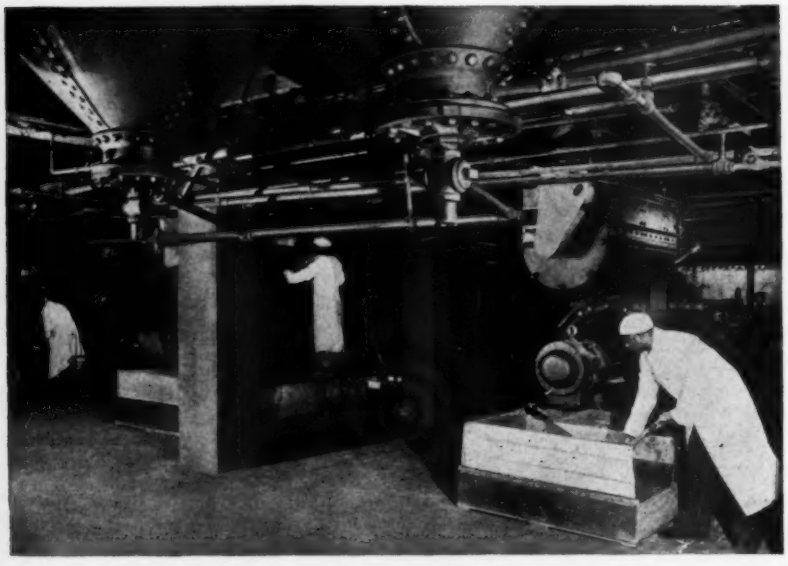
A great many machines for which lubricant experts are asked to prescribe proper lubricants, clearly indicate that a lot of machine designers and users as well, still believe in the old slogan "oil is just oil", and that they are all alike. There is no such thing as one all-purpose lubricant and there never will be. Design engineers are, however, more and more realizing the vital importance of lubrication, as well as the most efficient methods of doing the job.

Developed with Definite Aim

The hundreds of lubricants on the market today did not just happen. They were developed to satisfy definite needs. The necessity of so-called specialized lubricants has increased with the development of machinery and it is plausible to assume that the need for specialized lubricants will continue to grow as time goes on. Use of better and stronger metals in load-bearing machine parts, has increased and the machining and finishing of machine parts have improved; these advances have contributed to greater loads and speeds. Lubricants had to be developed to cope with more severe operating conditions.

Bearings, gears or other machine parts which must be lubricated are frequently designed in such a manner that proper lubrication would seem nearly impossible. The pressures and speeds of the moving parts may test lubricants to the very limit of their ability to remain in place and prevent wear. In certain production equipment the proximity of extremely high temperatures creates a condition very destructive to lubricants. Likewise, the presence of steam, water and other contamination, is often unavoidable. In every case, however, lubricants have been developed which do a successful job in the face of these difficulties.

As previously stated, the fundamental requirement in lubrication is that a lubricant film be provided and maintained between moving surfaces. This,



PACKINGHOUSE LUBRICATION NEEDS ARE VARIED

Types of packinghouse machinery which require lubrication are widely diversified and equally so are conditions in their operating environments, such as high and low temperatures, exposure to water, steam, acids, etc.

of course, does not necessarily mean that the lubricant applied to the bearings has to be a fluid oil. It really may be anything from a light colorless fluid to a heavy, sticky product. It may not be a fluid but in the shape of a solid grease.

Both oil and grease have their specific applications. The most common reasons for the general use of grease are that it demands less attention than oil, that it offers freedom from dripping, usually withstands severe operating conditions better than oil and in many cases is much more economical. Greases are manufactured in a number of different types and densities to meet diversified operating conditions.

Many who control the purchase of lubricants believe that when they have secured products of lower cost they have performed a useful service. While it is true that savings are often possible through the use of lower price lubricants for certain services, a saving in initial cost does not always mean ultimate economy.

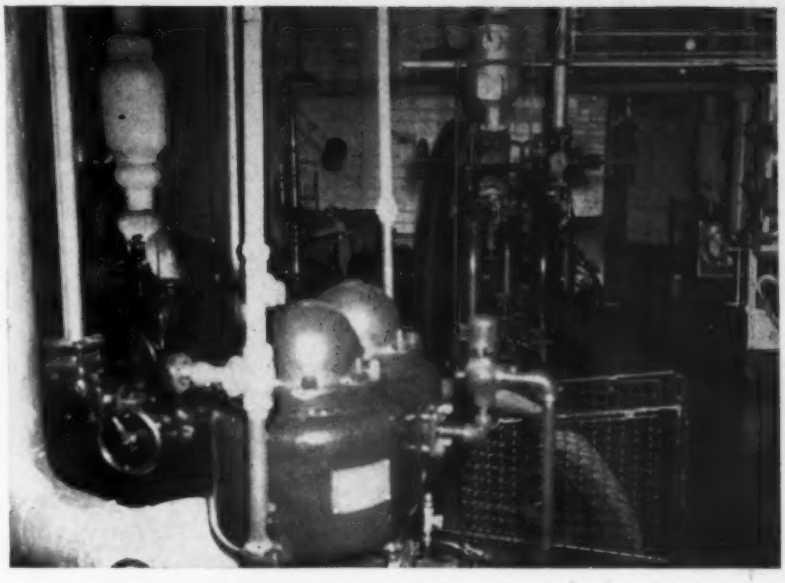
The cost of lubricants is usually a small item in total operating expenditures and is only one of expenses involved in lubrication. The latter include such items as power waste, maintenance and oiling labor cost and production losses resulting from shutdowns due to bearing failures. Other losses are incurred when products are rejected because of oil stains caused by faulty or excessive lubrication.

Modern Lubricant Needs

As previously stated, today's machinery is made of improved steels and other metals which permit higher speeds and heavier loads, requiring lubricants possessing high film strength, stayput properties, long life, plus ability to protect the various parts against the destructive action of water, steam and acid. Lubricants are needed which provide a wear-resisting, load-bearing film on bearings, shafts, gears, chains and other machine parts, have long life and are clean and protective.

Wear, power loss due to friction and rust and corrosion, all of which may be caused by improper lubrication, are destructive forces which annually take millions of dollars toll from the meat packing industry. Machinery users do not always know when they are getting poor lubrication. Improper lubrication manifests itself by unnecessary drag on machine parts resulting in loss of power, undue wear on bearings, gears, chains, etc. The chief reason for replacement of machine parts, high upkeep costs and loss of machine time is improper lubrication. The first cost of proper lubricants is usually a small item in reckoning total operating costs and use of higher grade, more suitable lubricants usually reflects worthwhile savings.

The types of packinghouse machinery and equipment which require lubrication are widely diversified and equally so are their operating environments, such as high and low temperatures, exposure to water, steam, acids, etc. For reasons of economy, ease of application and cleanliness, special grease type lubricants have proved ideal for a good portion of meat production machinery.



SPECIAL OILS NEEDED IN REFRIGERATION DEPARTMENT

While the old style hand or spring compression grease cups are still used, particularly on older equipment, the more modern means of applying grease lubricants is by pressure gun through various types of fittings with which the machines are equipped. Centralized and mechanically-operated force feed lubricators are becoming more and more popular, especially on larger installations. Grease lubricants have become quite popular among manufacturers of food processing machinery, many of whom specify the type to be used and frequency of application.

Careful Selection Urged

In addition to lubricating qualities, the cleanliness, and the length of useful life should govern the selection of lubricants. Adopt as few lubricating products as possible; too many lubricants cause confusion and may result in misapplication. It will be found that the entire lubrication job can be done with the following:

1.—A light medium consistency water-repellent grease with a melting point of approximately 200 degs. F for general application to production machines operating at normal temperatures. This same product may be applied to other equipment, such as conveyors, trolleys, truck casters, wheels, etc.

2.—A medium consistency water-repellent grease having a melting point in excess of 300 degs. F for application to bearings and certain other machine parts operating at high temperatures.

3.—A special grease lubricant designed especially for application to ball and roller bearings. This grease to be of soft consistency and one that will stand up to temperatures ranging from 0 degs. to 300 degs. F.

4.—For the lubrication of exposed gears, sheaves, wire rope, etc., a medium density, grease-type lubricant possessing high film strength, great adhesiveness and one that will give utmost protection against rust and corrosion should be selected.

5.—Enclosed gears, or speed reducers, require gear lubricants of varying viscosities. However, most types call for S.A.E. viscosities of from 90 to 140. In this connection it is usually best to follow manufacturers' recommendations as indicated on the name plates or as shown on the instruction sheet.

6.—Certain pumps, fans and other equipment in packing plants operate at sub-zero temperatures. For general application under these operating conditions, a light consistency grease that will remain plastic at temperatures of 20 to 40 degs. below 0 F will be found preferable.

7.—For the general run of oil type applications, two viscosities are usually found sufficient, namely, 300 and 1000 Saybolt Universal Seconds at 100 degs. F. A low cold test ice machine oil is of course required in all packinghouse refrigeration departments.

Methods of Application

Nearly equal in importance to the selection of lubricants are the correct means of application and amount used. Over-lubrication is not only costly and unnecessary, but also creates an unclean condition and adds to fire hazard. Over-lubrication is particularly destructive to anti-friction bearings; too much grease applied to ball and roller bearing housings causes excessive churning because the balls and rollers must run through a large amount of lubricant,

(Continued on page 27.)



Locker Industry Large; Many Units Compete with Packers

CONSTRUCTION of 350 new locker plants, recently approved by the War Production Board (see THE NATIONAL PROVISIONER of August 7), will bring the total number of such units in this country to about 4,950, according to figures developed by the Office of Price Administration in a survey of the locker industry. Some of the data brought out in the study by OPA economist T. B. Howard will be of interest to meat packers and sausage manufacturers who sell to and compete with locker plants.

The frozen food locker industry is largely a product of the past decade. Previous to 1935 there probably were not more than 250 plants, scattered in five or six states. Today there are some 4,600 plants, operating in 46 states. It is primarily a service for farmers, who rent about three-fourths of all available lockers.

Locker plants, says Mr. Howard, may be classified into two general groups known as limited-service plants and complete-service plants.

Limited-service plants provide frozen storage space only. Under this plan all the preparation of meat or other food products is taken care of by the patron on the farm and the plant only stores the product in freezer lockers.

Small Packing Plants

Complete-service plants resemble in many ways a small packing plant. Their services include butchering for the farmer, either on the farm or at the plant, chilling, aging, cutting, grinding, curing, smoking, lard rendering, packaging, labeling, and sharp freezing. These services also provide proper preparation and quick freezing of fruits and vegetables. All products are then placed in individual lockers for storage.

The proportion of locker plants providing various types of processing services has been determined by the Cooperative Research and Service Division of the Farm Credit Administration. The findings of their third annual survey of locker plants as of January 1, 1942, are as follows:

	Per cent
Cutting, wrapping, and freezing	88.3
Grinding	78.8
Slaughtering (at plant and on farm)	56.7
Making sausage	50.2
Curing	40.6
Smoking	36.9
Dressing poultry	32.2
Packaging fruits and vegetables	28.9
Rendering lard	28.1
Scalding vegetables	11.2
Other services	19.6

The fact that 88.3 per cent of the plants cut, wrap, and freeze meats indicates that this nearly nine-tenths of the total number might be classified as complete-service plants.

The Extension Service of the U. S. Department of Agriculture has made an annual count of frozen food locker plants since 1937. Their July, 1942, count shows 4,323 plants located in 46 states. The rapid growth of the industry during the past five years is indicated by their findings for these years:

States having plants, 1942, 46; 1941, 45; 1940, 44; 1939, 38; 1938, 33. Total number of plants, 1942, 4,323; 1941, 3,623; 1940, 2,870; 1939, 1,861; 1938, 1,269. Increase from previous year, 1942, 700; 1941, 753; 1940, 1,009; 1939, 592.

The National Frozen Foods Locker Association and *The Locker Operator*, its official publication, have estimated that the number of plants now operating in the United States may be conservatively placed at 4,600. This figure is probably as nearly a correct estimate as can be made at this time.

Assuming this figure, says Mr. Howard, to be correct, and taking the average locker capacity of plants as reported in the January, 1941, survey made by the Farm Credit Administration as 328, it would appear that there is at present a total installed capacity of 1,508,800 lockers.

In a study by the Agricultural Extension Service of the University of Minnesota in 1939, it was assumed that 100 lockers are needed to serve adequately 80 patrons. On this basis, 4,600 plants would serve 1,207,000 patrons. Recent estimates of the National Frozen Food Locker Association indicate, however, that 100 lockers would today probably serve 90 patrons. On this basis, locker plants are serving 1,357,920.

Locker plants are heavily concentrated in the 12 North Central states, where 61 per cent of all plants in the United States are located. The regional distribution of the plants counted by the USDA Extension Service in 1942 is shown in the following table:

Area	No. of plants	Per cent
North Central states	2,639	61
Western states	1,156	27
South Central states	370	8
North Atlantic states	115	3
South Atlantic states	43	1
Total	4,323	100

The survey made as of January 1, 1942, indicated that 73 per cent of all plants are located in towns of less than 5,000 population, while only 7.2 per cent of the plants are located in towns of more than 25,000 population.

Distribution of plants, by states: Alabama, 23; Arizona, 5; Arkansas, 17; California, 140; Colorado, 56; Connecticut, 3; Delaware, 2; Florida, 1; Georgia, 10; Idaho, 120; Illinois, 300; Indiana, 103; Iowa, 550; Kansas, 215; Kentucky, 14; Louisiana, 8; Maine, 1; Maryland, 9; Massachusetts, 1; Michigan, 100; Minnesota, 350; Mississippi, 27; Missouri, 116; Montana, 70; Nebraska, 224; Nevada, 1; New Hampshire, 0; New Mexico, 1; New York, 50; North Carolina, 6; North Dakota, 75; Ohio, 146; Oklahoma, 90; Oregon, 300; Pennsylvania, 42; Rhode Island, 0; South Carolina, 4; South Dakota, 135; Tennessee, 30; Texas, 161; Utah, 56; Vermont, 16; Virginia, 10; Washington, 375; West Virginia, 1; Wisconsin, 325; Wyoming, 32.

Approximately three-fourths of all patrons are farmers, according to the 1942 survey. This, coupled with the fact that 73 per cent of the plants are in towns of less than 5,000 population, indicated that the locker industry to date is based largely on service to farmers, retired farmers, or those closely associated with farms. The percentage of all farmers using lockers in 10 leading states was 26. In the State of Washington 65.1 per cent of the total number of farmers were locker patrons. Iowa was second with 42.7 per cent.

Rental and service charges vary a great deal from one state to another,

(Continued on page 23.)

Quotas, Set-Aside Percentages Fixed in DFDO 75.1, 75.2

PACKERS operating under federal inspection (except establishments in Arizona, New Mexico, California, Oregon and Washington) are now required to set aside 45 per cent of their weekly production of beef from steers and heifers, the carcasses of which meet Army specifications for carcass beef or frozen boneless beef, for purchase by the armed forces and WSA.

Packers in Arizona, New Mexico, California, Oregon and Washington are now required to set aside 25 per cent of their weekly output of beef meeting Army specifications for purchase by the government.

Both of these new set-aside percentages, representing increases over those previously in effect, were established last weekend by the War Food Administration in DFDO 75.2, supplanting FDO 28.

The War Food Administration also issued DFDO 75.1 which supersedes all quota regulations contained in FDO 27 and 61 and their amendments. DFDO 75.1 establishes the quotas for slaughter and meat distribution under the new overall licensing program (FDO 75) which became effective August 15.

Quotas Stand for August

In general, for the rest of August slaughterers will continue under present quotas unless otherwise notified. The same types of quotas will remain in effect which were established previously on a monthly or quarterly basis at fixed percentages of the number of livestock killed or the amount of meat delivered in the corresponding period of 1941.

However, certain quota adjustments will become effective on September 1 and October 1. They are made necessary by the reclassification of slaughterers under FDO 75 into Class 1 (federally inspected), Class 2 (non-federally inspected), and Class 3 (farm slaughterers).

Under DFDO 75.1, the definition of Class 2 slaughterers (those without federal inspection) has been expanded to include two sub-classifications, 2-A and 2-B. Class 2-A includes those with quota bases of 2,000,000 lbs. or more of meat, dressed weight, per calendar year. Class 2-B includes those with quota bases less than 2,000,000 lbs. These slaughterers were those previously classed as local slaughterers and butchers, respectively.

The quantities of meat which Classes 1 and 2-A slaughterers are permitted to deliver to civilians during the three-month period ending September 30, remain at the same levels previously established under FDO 61, specifically: 65 per cent of their quota base for beef and veal; 80 per cent for lamb and mutton; and 85 per cent for pork. Additional quantities of pork authorized to be delivered by these slaughterers during August, however, will make their pork quota for this month approximately 90 per cent.

Class 1 and 2-A slaughterers of lamb and mutton in California, Oregon, and Washington are permitted for the month of August to deliver to civilians 100 per cent of their August quota bases. Further restrictions apply as before to civilian deliveries of canner and cutter beef by Class 1 and Class 2-A slaughterers.

Officials emphasized that Class 1 and 2-A slaughterers under DFDO 75.1, as under FDO 61, are required to spread the deliveries of the meat they are allowed to slaughter for civilian use, through the entire three months of their quota period. Monthly deliveries of such slaughterers are limited to approximately one-third of their quarterly quotas.

For the month of September the slaughter quotas for Class 2-B slaughterers have been established at 85 per cent of their quota base for beef and veal; 90 per cent for lamb and mutton; and 90 for pork. Butchers, previously operating on a 100 per cent basis for all these meats, are now in Class 2-B and will therefore be subject to these percentages in September. The quotas for Class 3 slaughterers, that is, farmers, have been set for September at 100 per cent of their quota bases for all types of livestock.

Another provision of DFDO 75.1 permits slaughterers to kill or deliver without charge against their quotas when the meat is prepared for the use of the Army and other exempt government agencies.

Under the new order, all Class 2 and custom slaughterers are required to maintain minimum sanitary facilities for the conservation of all edible and inedible by-products except in those cases where the custom slaughtering is done for a farmer on a farm. The new quotas regulate the slaughter of all livestock except that killed for home consumption by farmers and by other persons who have raised livestock on their own premises.

Reduce Ceilings on Canned Bacon for FDA and Army

Maximum prices for sales of canned, sliced bacon to the Food Distribution Administration were reduced $2 a cwt. last weekend by OPA in Amendment 10 to RMPR 148. At the same time OPA set maximum prices for the same commodity in sales to the Chicago Quartermaster Depot, U. S. Army.

The maximums for sales to the FDA are $30 a cwt. in 1½-lb. cans and $29.75 in 7-lb. cans; those for sales to the Chicago Quartermaster Depot, $32.75 and $32.50. The price difference is due to estimated cost differences arising from stricter Army specifications for the product. Amendment 10 became effective August 13.

AMENDMENTS 54 AND 55 TO RATION ORDER 16

The Office of Price Administration issued amendments 54 and 55 to RO 16 this week. Amendment 54, effective August 24, requires sellers of rationed products to notify the district or state office of OPA if a purchaser defaults payment of the required points. The OPA district manager or state director will then take steps to inform suppliers of the defaulting party of his failure to comply with ration regulations.

Amendment 55 to RO 16 eliminates ration bank accounts for small industrial users and institutional users. A new type of ration coupon will be issued to persons in this category.

Brown ration stamps in ration book three will become valid for meat, fats, cheese, etc., beginning September 12, OPA announced this week. As in the past, stamps will become valid on successive Sundays, but, hereafter, they will always expire on the Saturday nearest the end of the month. This will give consumers and the trade the advantage of knowing the day of the week on which the meats-fats stamps will always expire, and will permit them to plan accordingly. The validity and expiration dates for the red stamps in the current ration book and the first brown stamp in ration book three are:

Red Stamps (Book Two)	Validity Date	Expiration Date
X (16 points)	Aug. 22	Oct. 2
Y (16 points)	Aug. 29	Oct. 2
Z (16 points)	Sept. 5	Oct. 2
Brown Stamps (Book Three)		
A (16 points)	Sept. 12	Oct. 2

OPA Issues Amendments 25 and 26 to RMPR 169

"Kickbacks" by retailers to wholesalers as a means of evading price ceilings have been expressly forbidden by OPA in Amendment 26 to RMPR 169. The amendment prohibits use of any "transaction, device or arrangement whereby a person who sells, transfers or delivers beef or veal to a retail establishment not wholly owned and operated by such person receives for the beef or veal a greater realization than he would be entitled to receive under this regulation for sale of such beef or veal to a retailer."

OPA said that use of "kickbacks" has been increasing, particularly in the New York and Philadelphia areas.

Amendment 26 also extended the deadlines for filing certain information from dates established under Amendments 20 and 22 to August 14 and August 20 respectively.

Amendment 25 revoked all reference to grade labeling of beef and veal in RMPR 169. Revocation of mention of grade labeling is effected through revision of the wording of certain sections of the regulation. Grade labeling of beef and veal (and lamb and mutton) is required under OES Regulation 1.

Rules for Pricing Lard to Chains and Soapers

Under Amendment 2 to MPR 53, packers may compute maximum prices on lard sold to chain stores on the basis of the base price plus freight to the purchaser's warehouse rather than freight to the point of resale. This method may be used only in sales to purchasers who own four or more retail stores. The amendment, which is effective August 24, was issued because there had been considerable difficulty in determining the maximum prices for lard sold to chains and shipped to their warehouses. In many cases the final "community of sale" was unknown so that the freight could not be determined.

Amendment 2 makes a similar change in the formula for determining maximum lard prices in sales to soap manufacturers. As soap manufacturers are now permitted by FDA to purchase lard for producing soap, it is impossible to determine maximum prices on the basis of freight charges to the point where the lard is resold. Accordingly, processors may now compute maximum prices for these sales by adding freight charges to the manufacturer's plant rather than to a point of resale.

In Amendment 1 to MPR 53, OPA has revised provisions of the regulation which set maximum prices for raw and acidulated soapstocks. The amendment sets dollars-and-cents delivered prices for five cities, in which most soapstock normally is sold, and then provides that soapstock delivered in other communities shall take the maximum price for the nearest of the five cities, plus or minus the normal differential which prevailed between the two points prior to imposition of price control.

COOPERAGE SITUATION

Use of secondhand barrels might substantially relieve the meat industry's need for slack barrels, the containers division of WPB suggested this week following meetings of the Slack and Tight Cooperage Industry Advisory Committees. The cooperage industry will be called upon to supply approximately 18,750,000 wooden barrels and kegs required to pack food, chemicals and other essential products during the fourth quarter of 1943.

According to the War Food Administration, tight cooperage will be called upon to supply barrels for packing meats, lard, shortening, kraut, vinegar, fruits, etc. It is also estimated that, beginning with the third quarter, three million new tight barrels will be needed by the meat packers for their next year's products.

The industry was urged to increase slack cooperage production in view of the demands of the meat, chemical and metals industries, and to make every effort to encourage their customers to recapture and reuse barrels wherever possible.

CANADA SETS CEILING PRICES FOR SAUSAGE

The Canadian Wartime Prices and Trade Board has issued an order, effective August 23, establishing maximum prices for fresh sausage, bologna-style sausage and wieners for all parts of Canada. The prices will reflect those of the basic period in 1941.

The order sharply curtails the number of types of fresh sausage, bologna-style sausage and wieners or frankfurts which may be manufactured, with only one maximum price permitted for bologna-style sausage, irrespective of the type of casing, and with wiener and fresh sausage prices varying according to the type of casing used.

The Prices Board said a maximum of 2c per pound subsidy will be paid manufacturers complying with requirements of the Prices Stability Corporation, since the meat ingredients of bologna and wieners, principally beef, have been permitted to increase in price.

Maximum prices have also been established for fancy meats and by-products of beef, veal, lamb and mutton. The order covers unrationed meats, including liver, heart, tongue, sweetbread, kidney, brain, fries, heads, feet, tails and tripe. The announcement did not specify the maximum retail prices.

Wholesalers are required to distribute their available supplies of fancy meats and by-products "equitably among their customers."

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Sylvania* casings adhere closely to the meat while drying . . . a factor that assures proper curing. Their sides, after stuffing, remain trim, evenly rounded — there's never a bulge! Such uniformity gives the meat package a wholesome, more appetizing appearance. Both Sylph-case and Sylph-thin casings may be printed with your special design or trade-mark.



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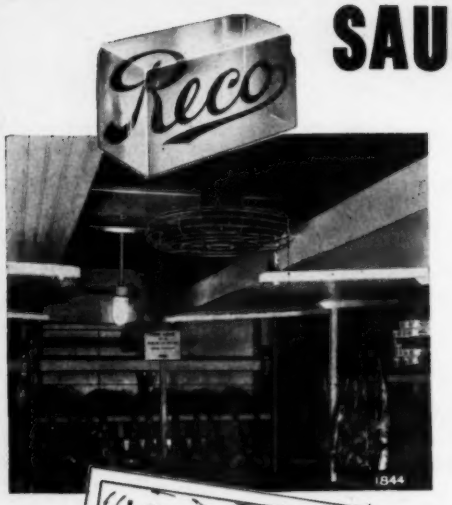
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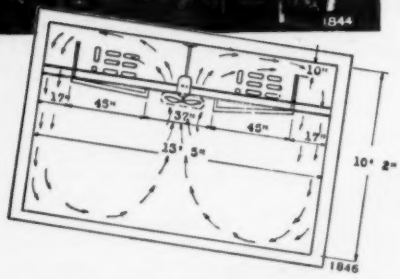


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By Installing a Reco RADI-AIRE REFRIGERATOR FAN





Cross section view of refrigerator with a RECO Refrigerator Fan installed, showing the air blown upwards, traveling along the ceiling, down the wall and up the center again, moving ALL of the air in the room.

Hundreds of inexpensive RECO Refrigerator Fans have been installed in ailing refrigerators and coolers, bringing each of them back to top efficiency, without expensive rebuilding or replacements.

BEFORE

A prominent sausage manufacturer was troubled by water on walls and ceilings of his cold storage rooms; frost and ice on coils, constant fog from incoming goods, disagreeable odors and wrinkled sausages.

NOTE: If flies trouble you, learn how the RECO Fly Chaser Fan will end this nuisance once and for all. Bulletin on request.

AFTER

Two RECO Refrigerators were installed. Within a few hours, walls and ceilings had dried out; coils were free from ice; fog and odors were dissipated and product was smooth and attractive. An estimated rebuilding cost of $1100.00 was avoided by the fan installation costing less than $100.00.

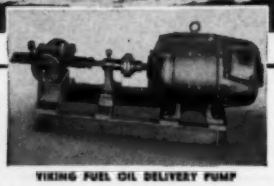
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VIKING FUEL OIL DELIVERY PUMP

Another of Viking's War-time jobs is building fuel oil transfer pumps, as pictured here, for use on the U. S. Navy's fast, hard-hitting sub-chasers . . . one of Uncle Sam's best pieces of insurance against Axis submarines.

The unit consists of a direct-connected Viking Rotary Pump constructed of marine bronze and powered through a flexible coupling to an electric motor, all mounted on a structural steel base. This unit is also furnished for lube oil transfer, in which case it is back-geared to the motor for reduced pumping speed.

Viking appreciates the patriotism and patience of valued civilian customers who are unable to get Viking Rotary Pumps at all . . . or who get them only after considerable delay. We're all agreed that the U. S. Navy, which is doing such a whale of a job to win the War on the seven seas, comes first today. The sooner our sub-chasers blast the Axis "pig boats" out of the way, the sooner will final Victory permit our Fighting Yanks to come back home.

VIKING Pump COMPANY CEDAR FALLS IOWA

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The THOMAS SUPER CASTER

- Formed Steel Construction
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Super in construction and performance under severe service. The Super fork is formed from one piece of ¼" steel plate, offset for added strength. Ball race cups and King bolt welded in place, and all moving parts are hardened to move freely and resist wear. All parts oversize with extra heavy metal wheels.



Thomas One-Man Barrel Trucks

Handles any barrel up to 1000 pounds, regardless of bilge size. Easy to load and unload without trucker touching barrel.

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Up and down the MEAT TRAIL

Fred Duffield, Manager of Decker Plant, Dies

Fred G. Duffield, general manager of the Jacob E. Decker & Sons plant of Armour and Company, died on August 16 at a Mason City hospital where he had been under treatment for two weeks following a heart attack. He was 60 years old.



F. G. DUFFIELD

Mr. Duffield was born in Shenandoah, Ia., but was educated in Mason City. After some experience as a county official and in banking, he entered Decker employ in 1907 as a bookkeeper and cashier. He then went to the sales department and was later made assistant superintendent to Jay Decker. He became a vice president in 1919 and had general charge of the provisions department until his appointment as general manager when Armour purchased the Decker plant in 1936.

Mr. Duffield had been president of the Chamber of Commerce and served on the city's school board, YMCA endowment fund committee, community fund committee and took part in many other civic activities. He was well-known and admired in his home community and in the meat packing industry. Mr. Duffield is survived by his wife, two daughters and a brother.

Lawrence Loeb, Former Levi Executive, Passes

Lawrence H. Loeb, 62, former vice president of David Levi & Co., Chicago meat packers, passed away August 13 at the Michael Reese Hospital, Chicago, after an extended illness. Loeb came to Chicago at the age of 20 to enter the employ of Schwarzchild and Sulzberger. The entire balance of his business career was devoted to the meat packing industry. He was a livestock specialist and a well known figure in meat packing circles. Mr. Loeb is survived by his wife, Rose, and one daughter.

Lima Executive Dies

F. D. Bradley, 61, vice president, Lima Packing Co., Lima, Ohio, died recently. Bradley had been associated with the company since 1902, and in recent years had been in charge of livestock purchases for the Ohio firm. He is survived by his wife, one daughter and one granddaughter.



RUSH PEMMICAN FOR FERRY PILOTS

The last case aboard an Army transport plane, a load of 20,000 lbs. of dehydrated beef pemmican for special emergency rations for Army ferry pilots is sent on its way to an undisclosed destination. Swift & Company produced the pemmican in 10 days to fill a rush order placed by the Army after the use of this emergency ration had been recommended by Vilhjalmur Stefansson, famed Arctic explorer and food advisor to the War Department.

On notification of the Army's needs, the company's experts went to work immediately. There was no formula to meet Army specifications; no cans were on hand, and the Chicago plant did not have sufficient beef at the time the order was received. Swift's scientists worked out a formula that met Army approval, inspected beef was shipped from St. Louis, dehydrating machinery which had been working on pork was utilized, priorities were hurdled to obtain the cans and soon the pemmican, packed in 12-oz. rectangular cans, was rolling off the production line.

Personalities and Events of the Week

Sgt. Howard Duffy, former employe of the Rath Packing Co., Waterloo, Ia., recently received the Legion of Merit medal for meritorious service in the African campaign. Duffy entered a national guard unit in 1941.

Ensign Irvin A. Busse, jr., of the Packers Commission Co., Chicago, was promoted to the rank of lieutenant, junior grade, and sworn in by the captain of his ship on July 22, while engaged in the Sicilian invasion.

Joseph Messing, casing sales representative who will soon complete 25 years of continuous service with Oppenheimer Casing Co., New York, is receiving congratulations upon the marriage of his daughter, Miss Helen Messing, to Pvt. Herbert Moss last month in Fresno, Calif.

William H. Moody, 70, meat packer and distributor for more than 40 years, died recently. For many years he was manager of the St. Thomas Packing Co., St. Thomas, Ont. He is survived by his wife and one daughter.

John E. Groneck, provision manager, Krey Packing Co., St. Louis, and Mrs. Groneck are vacationing for two weeks at Colorado Springs.

W. J. Sicard, district manager for Wilson & Co., of Philadelphia, and **Charles A. May** of the casing department in Chicago, for the same company, were recent visitors at the company's Hazelton, Pa., branch where they met with **J. P. O'Hara,** manager.

Norris H. Bennett, 59, former proprietor of a chain of meat stores in Camden, N. J., died recently after a short illness. He was the owner of the Washington Meat Markets. His wife, two sons and two sisters survive.

Operation of Armour and Company's branch at Ashland, Wis., has been discontinued after having served the area since 1887. The Ashland district will now be served by the Ironwood, Mich., branch.

The plant of the Southern Nevada Meat & Provision Co., Las Vagas, Nev., was destroyed by fire recently. **James McMichael** is head of the company.

T. E. Ray, former district manager, Swift & Company, New York, and now retired, visited at central office in New York during the past week. Mr. Ray passes his summers at his home in Westport, Conn., and winters in St. Petersburg, Fla.

War Food Administrator **Marvin Jones** has announced the appointment of **Mark Upson,** Cincinnati, as the WFA di-

rector of transportation. Mr. Upson, who is on leave from the Procter & Gamble Co., will coordinate transportation work of WFA and will supervise WFA activities in connection with movement of essential foods and farming and food processing supplies within and into and out of the country.

S. L. Alexander and **H. M. McReynolds**, owners of the A. & M. Packing Co., Midland, Tex., have added a sausage department. Sausage, loaves and smoked meats are being produced.

The need for men to train for specialized jobs in the meat packing industry was reported at a recent meeting of the agricultural bureau of the Spokane Chamber of Commerce, Spokane, Wash. Unless the shortage of labor is remedied, **Edward J. Strecker**, Spokane superintendent of Armour and Company, warned, the meat shortage this winter would be more severe. Whereas 25 per cent of their employes were women last year, Armour is now employing 50 per cent women, Strecker said.

P. C. Smith, vice president, Swift & Company, Chicago, spent a few days in New York last week.

James F. Brownlee, long experienced in the food industry and for a number of years an official of General Foods Corp., took office this week as the OPA deputy administrator in charge of price. Since May, Mr. Brownlee has been director of transportation in the WFA.

William J. Brown, 62, representative of the Jacob Dold Packing Co., Harrisburg, Pa., died on August 12, at his home.

Meat slaughtering permits of 220 butchers, 15 local slaughterers and 10 farmers have been cancelled in Pennsylvania, the Food Distribution Administration recently disclosed. **Robert J. M. Matteson**, deputy FDA administrator, declared that 40 per cent of the revocations were for unsanitary conditions, another 40 per cent for falsification of permit applications and the remainder for over-quota slaughtering.

Lawrence L. Van Dunk, 36, employe of Swift & Company, St. Paul, Minn., died recently after being ill one week. He had been associated with the company for two years.

Arthur Koch, employe of the Rath Packing Co., Waterloo, Ia., was one of the six-member committee to make arrangements for the Waterloo Open Golf tournament held recently in Waterloo, Ia. **Everett Scheppele**, another Rath employe, was rated fifth among the amateurs, with a score of 149.

C. T. Barnet, engineering department, Wilson & Co., Chicago, was a visitor to New York during the past week.

The name of the British Ministry of Supply Mission, Washington, D. C., has been changed to the British Supply Council in North America, it is announced by **E. F. Hicks**, assistant office manager.

Bids totaling $6,148 for construction of a slaughterhouse and smoke house at the Verona county home and asylum, Madison, Wis., were accepted by the county building committee recently, but were not let, pending approval of an additional transfer of $2,800 by the county board.

Philadelphia meat dealers have formed a cooperative association in an attempt to obtain more meat. An application to employ the services of Cross Brothers, large Philadelphia slaughterhouse, was forwarded recently to the Pennsylvania war meat board. Under the proposed plan, the cooperative, which has approximately 400 members, would rent the Cross Brothers plant and buy its meat there.

The Oil Trades Association of New York will hold its twenty-seventh annual sports outing at the Pelham Country Club, Pelham Manor, N. Y., August 31.

C. T. Marsau, assistant export manager of the Rath Packing Co., Waterloo, Ia., is a new member of the Waterloo Recreation Commission.

A city excise tax would be levied on the slaughter of meat animals in St. Louis, Mo., under a suggestion made recently by one of the city officials. It was estimated that the proposed tax would yield $300,000 in revenue per year.

A. P. Doherty, office manager, S. Lowenstein & Sons, Detroit, Mich., is spending his vacation in Lindsey, Ont., and plans to do some fishing. He promises to be in Chicago for the convention this fall.

The fifth annual meeting of the National Frozen Food Locker Association, in the form of a three-day war conference, will be held September 20–22 at the Hotel Fort Des Moines, Des Moines, Ia.

FINANCIAL NOTES

Cudahy Packing Co. has declared a dividend of $6 a share on the 6 per cent cumulative preferred stock and $7 a share of the 7 per cent cumulative preferred stock, payable August 25 to stockholders of record August 19. These payments leave arrears amounting to $3 a share on the 6 per cent cumulative preferred stock, and $3.50 a share on the 7 per cent cumulative preferred stock.

Armour and Company of Illinois and subsidiaries, including Armour and Company of Delaware and its domestic and foreign subsidiaries, has reported a net profit of $6,448,874 for the six months ended May 31, after all charges and federal, foreign income taxes and excess profits taxes. The net is equal, after dividend requirements on the 7 per cent guaranteed preferred stock of Armour and Company of Delaware, to $8.74 a share on the $6.00 convertible prior preferred stock of the Illinois company, on which arrears amounted to $36.75 a share. The statement of the parent company, Armour of Illinois, for the period showed a loss of $2,605,415. Consolidated report of Armour of Delaware showed net income of $9,094,289 for the six-month period.

J. A. Minst, Produce Head for Albany Packing, Dies

Joseph A. Minst, manager, produce department, Albany Packing division of the Tobin Packing Co., Inc., Albany,



N. Y., died recently. "Joe," as he was often referred to by his numerous acquaintances, was a well known figure throughout the poultry, butter and egg field. Since 1900 he had been engaged in the produce business. His earliest venture was in the partnership of Minst and Grebb Co., formed in 1900.

In 1910 this partnership was dissolved and the business was conducted under the name of Joseph A. Minst until 1929, when he became associated with Lawler and Cavanaugh of Troy, N. Y. Minst became manager of the produce department of the Albany Packing Co., Inc., in 1939. His sudden passing came as a shock to his numerous associates and friends.

Special Morrell Bulletin For Employes in Service

The first issue of *Trimmings*, a four-page printed bulletin, was recently mailed to all of the 3,074 Morrell employes in the armed services for whom the company has addresses. In a letter of greeting, **T. Henry Foster**, president of the company, explained that *Trimmings* will be prepared for the duration especially for Morrell men and women in the service and distributed only to them. The bulletin, carrying news of promotions, marriages and other activities of Morrell employes in the services, as well as letters written by them to company employes, will be published monthly by the *Morrell Magazine* staff at the company's three plants.

Packers having used machinery and equipment to sell, and those wishing to buy, can get together through the classified ads. See page 40.

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GRADE MARKERS • PERMIT BRANDS
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Oklahoma City Packer Indictment Reinstated

The Tenth Circuit Court of Appeals has reversed a ruling by Judge Edgar S. Vaught in federal district court at Oklahoma City and as a result Armour and Company and Wilson & Co. and five employes of the two firms must stand trial on charges of conspiracy to fix hog prices.

The packing companies had contended that the indictment (one of a series returned by federal grand juries throughout the country about two years ago) was too vague, indefinite and uncertain to allege conspiracy to restrain trade by fixing prices. Their demurrer was upheld by Judge Vaught, but the government appealed and the appeals court ordered the indictment reinstated.

The opinion of the circuit court of appeals said the indictment "was not a model for clarity," but at the same time held "there can be no doubt as to the specific charges levied against the defendants."

WFA SUSPENDS PERMIT

The War Food Administration has suspended the livestock slaughtering permit of the Rainbow Meat Market of Philadelphia, operated by Charles and Andrew Cornaglia. The brothers were charged with slaughtering meat in excess of their quota for the month of April, in violation of Food Distribution Order 27.

The order suspends the firm's permit until October 23 and prohibits the Cornaglia brothers from slaughtering or causing livestock to be slaughtered for the delivery of meat, or receiving or accepting the delivery of meat for the purpose of resale or delivery to others, and prohibits any person from delivering livestock and meats to the respondents for such purposes.

This is one of the few cases of actual penalties imposed under FDO 27.

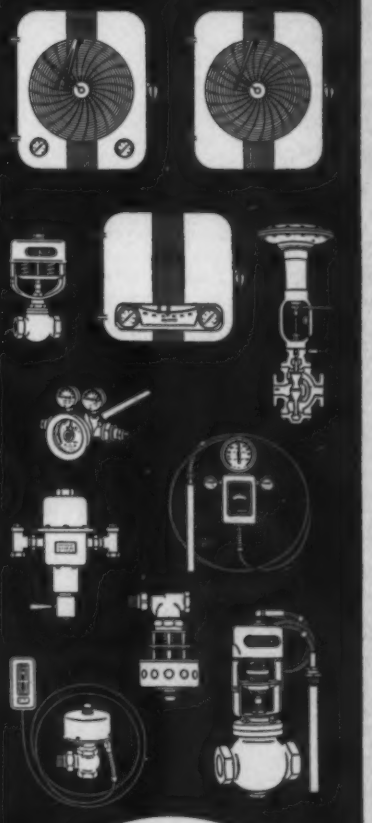
JULY LIVING COST DOWN

The trend of living costs of wage earners and lower-salaried clerical workers in the United States was reversed in July with a decline of 1.2 per cent, according to the division of labor statistics of the National Industrial Conference Board.

Food prices, which had long led the upward movement, declined 2.9 per cent in July. However, the July level of all living costs was 5.4 per cent higher than a year earlier. Food showed the greatest advance over July, 1942, with an increase of 12.3 per cent.

The purchasing power of the dollar, on the basis of 100 cents to the dollar in 1923, amounted to 95.9 cents in June and rose to 97.0 cents in July compared with a purchasing power of 102.2 cents in July, 1942.

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Meat Board Pleads For Greater Output of Boneless Beef

Production of Army style boneless beef is entirely too small a proportion of total boneless beef offerings, the War Meat Board told inspected packers last week in urging them to convert more carcass beef into boneless product. Much larger quantities of boneless beef will be required from now until December 15.

Representatives of the armed forces have notified the board that it is expected to recommend a program of procurement for boneless beef that will guarantee a sufficient quantity of this product to meet requirements. The board plans to submit a definite recommendation within a short time. The final plan recommended will depend upon the extent to which production and offerings of this product are increased.

The board points out that a recent amendment to RMPR 169 revised the zone differentials for Army style boneless beef prices, which now make it possible for packers in all sections of the country to participate in the boneless beef program on an equitable basis.

The board is familiar with the difficulties that packers are encountering in increasing their production of boneless beef, such as the shortage of freezer space, manpower, boxes, etc. However, the requirements for additional quantities of this product are so urgent that it is essential to overcome difficulties.

The Army stands ready to cooperate with any packer who is having difficulty in securing boxes. Difficulties being encountered along this line should be handled with Field Headquarters, Perishable Section Subsistence Branch, Office of the Quartermaster General, 222 West Adams St., Chicago. The Army also is making the necessary arrangements to take delivery of Army style boneless beef as soon as it is frozen.

The board emphasizes that set-aside carcass beef may be sold to a boner who will convert it into boneless beef for the Army, and beef so sold will apply to the slaughterer's set-aside requirements. In the event such sales are made, the quantity sold, and the name and address of the purchaser should be reported to Field Headquarters of the Army, at the above address.

To Vote on Armour and Company Merger Aug. 31

A special meeting of stockholders of Armour and Company (Illinois) has been called for August 31 to consider a plan and agreement of merger between the company and Armour and Company of Delaware, its subsidiary. Stockholders of record August 2 may vote.

The last obstacle for a union of the two Armour companies was eliminated on July 27 when the Delaware company called for redemption all of the outstanding 7 per cent guaranteed cumulative preferred stock not previously called, at $110 a share and accrued dividends to September 22.

Funds for this retirement were provided through the sale of $15,000,000 of five-year 3 per cent notes to a group of life insurance companies. On July 2 the company formally drew 154,177 shares of the preferred stock for redemption on September 1, leaving 371,182 shares to be retired on Sept. 22.

Current assets last October 31 were $176,055,281, including $24,801,835 in cash, while current liabilities were $77,050,888. Net current assets were $99,004,393.

Armour and Company of Illinois owns all of the 100,000 outstanding common shares of the Delaware company. Funded debt of Armour of Delaware totaled $44,147,000 on October 31, 1942. The Illinois company owed $50,410,476 to banks and brokers, including a $50,000,000 three-year Regulation V loan credit with a group of 20 banks.

The Illinois company has outstanding 4,065,760 shares of $5 par common stock, $3,371,500 of $100 par 7 per cent cumulative preferred stock, and 532,996 shares of no par $6 dividend cumulative convertible prior preferred stock.

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ALL INDUSTRY SHOULD SAVE PAPER

(Continued from page 9.)

paper. Without letter heads, purchase forms, time cards, payroll and employment records, ledgers, daybooks, accounting forms, memoranda, blueprints, and packages it would be almost impossible to keep the plant and office running.

Present demand for commercial paper is far in excess of the supply. Were it not for the fact that great savings have been made by magazines and newspapers, by industry, by the government and by WPB's curtailment of production of less essential paper items, the nation might be facing a virtual paper famine. As it is, the time has come to take in another notch in our belts.

In accordance with WPB orders limiting consumption, THE NATIONAL PROVISIONER has already reduced its use of paper by two methods: 1) By cutting down the margins on its paper; 2) By employing lighter weight stock.

During the last quarter of 1943 the *Provisioner* and other magazines and newspapers will probably be required to make another sharp cut in paper consumption. Plans are being made to do this without curtailing this magazine's reading content.

While the publishing field is the most important paper user, and the greatest saving can be made there, it is in the direct interest of all business—including meat packing—to reduce paper consumption. By doing so, business can insure that it will not eventually be necessary to cut its use of paper below the minimum required for orderly operation.

Here are five guiding questions which every firm should ask about every piece of written or printed matter which it orders and uses:

1) Is it necessary? 2) Can lighter paper be used? 3) Can a smaller size be used? 4) Can the number of printed pieces be reduced by pruning distribution lists? 5) Is an excessive inventory of paper on hand? (Sixty days is today's allowable margin.)

WPB urges every firm to make a competent operating executive responsible for paper saving. Here is a brief check-list for his guidance:

1.—Use 8½x5½-in. letterheads for short letters; enclose them in small envelopes.

2.—Review all forms periodically for essentiality; consolidation; elimination of waste space; standardization of sizes, weights, color, grade; elimination of color where possible.

3.—Use smaller type sizes and margins.

4.—Cut the weight of paper stock.

5.—Condense letters and memoranda by (a) keeping margins as narrow as possible; (b) sticking to single-space forms; (c) using reverse side of incoming letters as first carbon copy of replies; (d) using reverse side of second sheets for carbon copies; (e) using both sides of mimeograph sheets.

6.—Control disbursement of paper supplies to employes so that excessive quantities do not accumulate in desks and supply cupboards.

7.—Make scratch pads from obsolete inventory.

8.—Use and re-use carbon paper consistently.

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3
EXPELLERS FOR POSTWAR EXPANSION

ANDERSON Expeller Engineers will be glad to discuss these three subjects with any plant executive. The supply situation on oils and fats is not improving. Plant executives may be called upon at anytime to increase their plant's capacity. Since the situation is uncertain, we believe that you will want to have complete information on these three subjects. Call in an Expeller Engineer. He will be glad to give you up-to-the-minute information without obligation to you.

THE V. D. ANDERSON CO.
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New Trade Literature

Automotive Detergent (NL 1,024).—Practical help on the problem of turning out repair, overhaul and maintenance work in servicing truck fleets is given in a new 12-page illustrated booklet which explains how tank degreasing, steam-detergent cleaning, cooling system maintenance and garage floor washing may be satisfactorily handled. A specially designed automotive detergent, Oakite Penetrant, is reported to provide a triple combination of vigorous cleaning action. Representative formulas and directions are included.—Oakite Products Inc.

Extinguishers (NL 1,036).—This educational booklet entitled "Maintenance of First Aid Fire-Fighting Equipment," gives complete data in condensed form on extinguisher and engine characteristics, methods of operation, capacity, range of stream, etc. Inspection, upkeep, charging, discharging and recharging are thoroughly discussed. Various classes of fire extinguishers and wheeled engines are illustrated.—American-LaFrance-Foamite Corp.

Transmission (NL 1,029).—The operating principles of a new reducer type transmission are discussed in this 15-page descriptive catalog. The reducer provides adjustable speed control for industrial machines. Engineering data as well as rating tables necessary for the selection of a unit of the proper size are included.—Reeves Pulley Co.

Fire Fighting (NL 1,033).—"How to Teach Fire Fighting" is an illustrated 16-page manual which is designed to aid factory executives in instructing employees in fire-extinguishing techniques. It describes in simple terms the classification of various types of fires, the kind of extinguisher best suited to each, and the proper methods to use in teaching the handling of extinguisher equipment.—Walter Kidde & Co.

Heaters (NL 1,034).—Two new specification sheets describing unit heaters have recently been published by Carrier Corp. These circulars relate to a five-way vertical discharge unit heater and a horizontal discharge unit heater. As described in the circular, the five-way unit supplies many individually controlled air streams from easily adjustable outlets and permits the user to vary the direction, distance and velocity of warm air distribution. The vertical discharge unit will heat from heights up to approximately 45 ft. Diagrams, steam ratings and other technical information are included.—Carrier Corp.

Piping (NL 1,037).—This highly interesting illustrated 64-page booklet covers the various ways in which piping is used and lists present market prices for a wide variety of fabricated piping. As pointed out in the booklet, piping is used in factories, power mills, power plants, filling stations, invasion barges, tank factories, and numerous other locations, which require fabricated piping to convey gas, air, steam, oil and chemicals, or for construction purposes. The company specializes in architectural or structural grades of standard or light weight pipe and mechanical and boiler tubing as well as numerous others.—The Flori Pipe Co.

Conditioning (NL 1,040).—"Boiler Feed Water Conditioning and Chemistry" is a new booklet which deals with the most common processes used in feed water conditioning. A discussion of such important factors as the characteristics of the hot process water softener, removal of gasses from boiler feed water, embrittlement and carry-over is also given. In addition, there is a section devoted to interpretation of water analyses, conversion factors, chemical reactions and other pertinent information.—Cochrane Corp.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(8-21-43)

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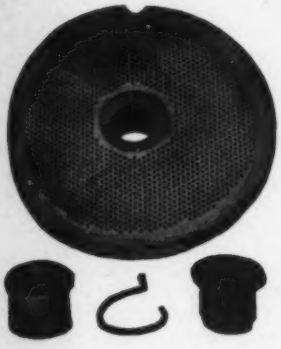
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Locker Plant Industry

(Continued from page 12.)

as shown by the following figures from the Farm Credit Administration survey:

Types of Service	Variation Lowest	U. S. Highest	Avge.
Rental, per locker	$7.16	$13.50	$9.86
Chill, cut, wrap, and freeze, per cwt.	1.00	2.50	1.49
Grind, per cwt.	1.00	3.00	1.18
Cure, per cwt.	2.15	3.50	2.82
Smoke, per cwt.	.67	3.00	1.41
Render lard, per cwt.	1.50	3.50	2.21

The Farm Credit Administration found that 37 per cent of the locker plants handled packer beef and 20.5 per cent handled packer pork. The average number of pounds, per locker rented, for plants handling packer products was 34 for beef and 11 for pork. Packer beef and pork therefore constitutes approximately 10 per cent of all meat processed by frozen food locker plants during 1941.

Service Area of Plants

There has been no complete study covering the entire country with respect to the distance patrons live from the locker plant which serves them. A South Dakota study throws some light on this phase of the subject. This study shows that only 28 per cent of all plants surveyed reported having as many as 25 per cent of their patrons living as far as 10 miles away.

In a Minnesota study it was found that only 16 per cent of the patrons lived as far as 10 miles away, while 60 per cent lived within 7 miles of the plants.

It is not anticipated that the gasoline and rubber situation will be a serious handicap to farmers with respect to getting to town. The trips the farmer makes to the locker plant are almost always coincident with trips to town for other purposes. If, however, a farmer has to discontinue his locker membership, his place is likely to be taken by a nonfarm applicant. The National Frozen Food Locker Association says that practically all the locker plants in the country have a waiting list of applicants.

Near Billion Lbs. of Meat

In a North Dakota study, records of the total meat storage of 85 locker patrons of six plants scattered over the state were analyzed. These records indicate that the average storage for a full year totaled 553.6 lbs. of meat of all types. Applying this figure to the total number of lockers in the country (1,508,800) gives a total of 835,311,680 lbs. as the annual potential turnover of locker-stored meat.

In a Minnesota study, data were obtained on the average consumption of locker-stored meat by 145 patrons during a 12-month period. Each of these families used an average of 622.4 lbs. of locker-stored meat during the year. This figure, applied to the total number of lockers in the entire country, gives a total annual potential locker turnover of 939,077,120 lbs.



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It will be an age of quality, efficiency and speed! It will be an age in which Layne, with more than sixty years of outstanding success will enjoy even greater achievements. Innovations, discoveries and improvements made by Layne for Military and Naval use will speed the installation of wells. Pumps of greater capacity and higher efficiency will be in production. New hydrological engineering developments will be made available for all manner of industrial, commercial and agricultural use. Layne will brilliantly maintain the position of world leadership in the well water development field.

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Recent War Agency Orders Affecting the Meat Industry

STEEL DRUMS.—Order L-197 (limitations on use of steel shipping drums) has been amended by the War Production Board to prohibit the sale or delivery of any empty drum which has been used for packing an edible product, and which is capable of being reused for the same purpose, if the seller knows or has reason to believe it will be used for packing inedible products. This provision, in effect, prohibits the packing of inedible product in steel drums which have been used, and are still suitable for use for packing edible product.

SAFETY EQUIPMENT.—A method permitting employes to use their employers' MRO preference ratings to purchase safety equipment has been established under CMP regulation 5, by Direction 11, the WPB has announced. Employes of persons operating businesses listed in Schedules I and II of CMP Regulation 5, are eligible to use the procedure. Ratings may be used by an employe only for purchase of safety equipment to be used exclusively in his employer's business. In order to use his employer's rating for the purchase of such equipment, an employe must obtain from him a certificate, indicating the type and size of safety equipment required, that it is required in the employer's business, that the employer requires the employe to furnish the equipment, and that the employe does not possess any satisfactory substitute. The employer and employe must sign this certificate.

EDIBLE OILS.—Industrial users of crude edible oils allocated under FDO 29 (cottonseed, peanut, soybean and corn oils) now are required to name the end use of the finished product and give other data to FDA before producers are authorized to make deliveries. Heretofore, industrial users, who require only a limited quantity of these oils, have received their supplies without direct communication with FDA. Producers, however, obtained authority from FDA before making deliveries. Users will continue to make application for supplies of these oils directly to producers, but before deliveries are authorized such users must furnish information to the chief, fat and oils branch, FDA, Washington.

The payroll allocation plan builds a sound bond program for your employes. Thousands of firms are now participating in the arrangement.

HARD TO SHIFT LIVESTOCK FROM TRUCKS TO RAILS

Efforts to shift livestock transportation from highways to rails to conserve motor vehicles are beset with such difficulties as poor maintenance of rail stockyards, lack of water and weighing facilities, according to a report published by the Bureau of Agricultural Economics, U. S. Department of Agriculture.

Although recommending that such a change in long-distance transportation should be encouraged because of war conditions, the report points out that all livestock moves from farms by motor vehicle. If shipped partly by rail it moves from the farm to the local shipping point over the highways and if shipped by truck live stock usually moves all the way from farm to final destination without being transferred. The report notes that "much inconvenience and in many cases additional expense can be avoided if the livestock loaded at the farm can be moved uninterruptedly to final destination by motortruck."

The extent to which movement of livestock can be shifted from highway to rail without taxing existing assembly and loading facilities at shipping points needs to be carefully watched and the problem appraised by areas to determine the use which can be made of rail transportation and the extent to which stockyards have been abandoned.

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WARTIME CANNED FOOD BOOKLET FOR INDUSTRY

A new wartime "Canned Food Handbook" just issued by American Can Co. contains a variety of information on processed canned foods as affected by government regulations and requirements for the armed forces.



The book, 14,000 copies of which are being distributed to the industry, contains the textual content of the original issue and also offers WPB information concerning what canned foods will be available for civilian consumption. A new section lists the varieties of canned foods which the government has purchased in their entirety, those which have been curtailed and those which have been eliminated altogether.

The new edition is designed to meet the changing picture in the industry as caused by the war and to bring to date, as far as is feasible, the situation as it has been affected by the many official rulings on canned foods, according to Carl H. Black, vice president of the company. Mr. Black said the handbook was planned as a ready guide to all those interested in food, whether in its production, distribution or selling.

Canco will send copies of the book to anyone requesting one.

CHILI STATUS CLARIFIED

Red ration stamps and not blue should be given up by consumers when buying chili con carne, OPA pointed out last week in Amendment 51 to Ration Order 13. Since chili is sold in two forms it appears in two places on the meat point table. In tin or glass containers it is listed as a canned meat item and carries a value of 3 points per pound. When sold in a casing or in brick form, the point value varies according to the meat content: 100 per cent meat, 6 points; not less than 90 per cent meat, 5 points; not less than 50 per cent meat, 4 points, and less than 50 per cent meat, 3 points.

OPA INTERPRETATION INDEX

OPA is distributing "Subject Matter Index," a pamphlet classifying, according to subject matter, digests of interpretations of price schedules, regulations and orders issued up to June 30, 1943, including digests of interpretations of specific price schedules and regulations and GMPR.

FLASHES ON SUPPLIERS

MACK TRUCKS, INC.—Announcement of the election of **C. T. Ruhf** as president of Mack Trucks, Inc. has been made by **Louis G. Bissell**, chairman of the board. Mr. Ruhf has been with Mack since 1912. He had been executive vice president of Mack since last January, following the death of **E. C. Fink**, former president and board chairman. Prior to that time he had been operating vice president in charge of the Mack company's factories.

WESTINGHOUSE.—Appointment of **Ralph C. Stuart** as manager of the lamp division of Westinghouse Electric and Manufacturing Company, with headquarters in Bloomfield, N. J., was recently announced by **George H. Bucher**, president of Westinghouse. Mr. Stuart, who has been with the company and its Canadian affiliate for 25 years, will have charge of all activities of the electrical company's lamp divisions, including the sales.

DIAMOND CRYSTAL SALT.—**Robert M. Farr**, president and general manager of the Diamond Crystal Salt division of General Foods Corp., has announced the appointment of **J. J. LeClare** as vice president in charge of sales. Prior to assuming his new responsibilities, which include supervision of all Diamond Crystal sales and advertising activities, Mr. LeClare had been general sales manager of Diamond Crystal since 1938.

Right —SIZE —QUALITY —PRICE

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THE GLOBE COMPANY

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Inspected Plants Continue to Turn Out Huge Volume Processed Meats

SAUSAGE production under federal inspection during July at 124,573,132 lbs. was the second largest for any month on record, exceeded only by March, 1943, when 134,945,409 lbs. was produced.

Production of smoked and/or cooked sausage amounted to 88,317,772 lbs., the largest amount ever turned out in one month. During June 83,888,489 lbs. of smoked and/or cooked sausage was produced while in July, 1942 the figure was 78,216,208 lbs. Dry or semi-dry sausage production during July at 13,044,822 lbs. was the largest for any month on record and compared with 11,795,342 lbs. in June and 10,760,033 in July, 1942. July output of fresh, finished sausage was smaller than in June, totaling 25,210,538 lbs. compared with 27,071,652 lbs. in June and 11,343,631 lbs. in July, 1942.

July production of loaves and similar products amounted to 20,228,198 lbs., a little above June and 3,000,000 lbs. ahead of July, 1942.

Total canned meat production in July was somewhat under the June level and only about 6,000,000 lbs. ahead of July last year. Output of canned pork—the major item—was off somewhat at 122,400,162 lbs. against 128,032,737 lbs. in June but was far ahead of July, 1942, when the total was 94,728,213 lbs. Canned beef production, while ahead of June, 1943, was sharply under July last year. Canned sausage output was almost even with June volume, but, at 16,194,206 lbs., was about 13,000,000 lbs. under July, 1942.

Pork placed in cure in July totaled 345,216,213 lbs. against 332,844,267 lbs. in June and 293,476,039 lbs. in July, 1942, but less pork was smoked than in June or a year earlier.

Total amount of bacon sliced during July was 46,423,387 lbs. compared with 45,057,237 lbs. in June and 37,094,139 lbs. last year. July was the fifth consecutive month during which production has increased over the preceding month.

Oleo stock, edible tallow, and oleomargarine containing animal fat all showed production gains in July over June production and were also ahead of last year.

***MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION**

	July 1943 lbs.	July 1942 lbs.	7 mos. 1943 lbs.	7 mos. 1942 lbs.
Meat placed in cure—				
Beef	10,979,358	11,864,862	82,756,000	84,118,000
Pork	345,216,213	293,476,039	2,118,343,000	1,895,758,000
Smoked and/or dried—				
Beef	3,308,924	6,120,997	20,980,000	41,028,000
Pork	193,130,212	181,636,296	1,266,955,000	1,049,788,000
Sausage—				
Fresh (finished)	25,210,538	11,343,631	215,555,000	92,125,000
Smoked and/or cooked	88,317,772	78,216,208	545,614,000	419,295,000
To be dried or semi-dried	13,044,822	10,760,033	81,942,000	67,571,000
Total sausage	124,573,132	100,319,872	841,111,000	578,991,000
Loaf, head cheese, chili con carne, jellied products, etc.	20,228,198	17,058,633	143,532,000	96,926,000
Cooked meat—				
Beef	2,575,477	806,558	11,948,000	4,790,000
Pork	32,414,181	26,065,460	185,202,000	153,582,000
Canned meat and meat food products—				
Beef	5,292,952	11,041,231	61,658,000	75,081,000
Pork	122,400,162	94,728,213	801,406,000	574,091,000
Sausage	16,194,206	29,341,095	155,696,000	139,590,000
Soup	9,717,456	6,101,653	131,231,000	162,015,000
All other	21,660,852	28,267,580	293,930,000	206,406,000
Total canned meat	175,265,628	169,459,772	1,443,923,000	1,157,183,000
Bacon (sliced)	46,423,367	37,094,139	257,603,000	211,802,000
Lard—rendered, refined, canned	331,784,212	139,770,882	1,895,836,000	1,760,798,000
Pork fat—rendered, refined, canned	33,857,659	25,623,362	197,560,000	175,473,000
Oleo stock	13,303,742	12,354,580	86,706,000	92,431,000
Edible tallow	9,462,955	8,059,414	69,406,000	48,702,000
Compound containing animal fat	22,245,143	24,562,548	193,014,000	130,094,000
Oleomargarine containing animal fat	4,209,454	3,933,727	35,245,000	32,638,000
Miscellaneous	4,901,647	2,389,052	17,928,000	24,806,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

Oleo stock, edible tallow, and oleomargarine containing animal fat all showed production gains in July over June production and were also ahead of last year.

CANADIAN MEAT STOCKS

OTTAWA.—Stocks of meat, eggs and milk on hand in Canada August 1, were higher than at the corresponding date a year ago, but declines were shown for poultry and other commodities.

The total of all meat in Canada, Canadian and imported, was 65,248,000 pounds, an increase of 17,100,00 pounds, over total stocks a year ago. Canadian pork totalled 40,500,000 pounds while lard amounted to 3,500,000.

Holdings of Canadian beef were 12,162,015 pounds 2,200,000 pounds more than last year, but 7.3 per cent less than the July 1 total.

There were in Canada on August 1st, 5,200,000 pounds of Canadian veal, two per cent more than was on hand July 1st. Stocks of mutton and lamb totalled 687,828 pounds.

PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand August 1:

	Aug. 1, 1943 M lbs.	Aug. 1, 1942 M lbs.	Aug. 1, 5 yr. av. 1938-42 M lbs.
Butter, creamery	209,845	148,504	157,812
Cheese, American	150,046	261,535	146,362
Cheese, Swiss	2,319	5,719	4,873
Cheese, brick & Munster	648	1,001	1,224
Cheese, Limburger	455	1,146	1,271
Cheese, all other varieties	29,051	27,943	17,452
Eggs, shell, cases	8,670	7,642	7,516
Eggs, frozen[1]	350,734	290,529	196,652
Eggs, frozen, case equivalent	9,353	7,747	4,966
Eggs, case equivalent shell and frozen	18,023	15,501	12,488

[1] 82% of the holdings of frozen eggs were classified as follows: white, 15%; yolks, 9% and mixed, 76%.



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Meat Plant Lubrication

(Continued from page 11.)

particularly at high speeds. Service life of anti-friction bearings is shortened by excessive lubrication more than by under-lubrication.

In the proper application of suitable lubricants to production machinery and equipment, seemingly unimportant items are frequently neglected. Such neglect results in short life of some parts and heavy expense for their replacement. Thousands of casters and hand truck wheels are used in practically all meat plants. The general manager of a large plant recently informed the writer that one of his company's largest items of parts replacement expense was wheels and casters used on hand trucks.

A few additional dollars spent to obtain the proper lubricant and see that it was correctly and regularly applied to hand truck wheels and casters would undoubtedly result in substantial savings and allow easier operation. The proper lubricant for casters and hand truck wheels is one that can be applied easily, stays put and is waterproof.

Lubrication of the right kind will do much to keep production machinery in good operating condition and continuously on the job. Machines which are idle due to worn bearings, gears and chains resulting from improper lubrication should certainly be on the packer's black list. Remember, too, that replacement parts cannot be obtained easily.

Meat Output Up 2 Per Cent; Kill More Sows

Estimated meat production in federally inspected plants during the week ending August 14 totaled 327,000,000 lbs., an increase of 2 per cent over the previous week and 19 per cent greater than in the corresponding week a year ago, according to statistics released by the War Meat Board. All classes of meat were represented in the increase reported by the board.

Beef production increased 3 per cent during the week, totaling 119,000,000 lbs. from 226,000 head dressed. Compared with a year ago, however, beef production was 12 per cent smaller. Veal output totaled 10,000,000 lbs. last week, 11 per cent greater than the previous week, but 29 per cent smaller than in the corresponding week of 1942.

Production of lamb and mutton rose 5 per cent. Sheep and lamb kill during the week totaled 557,000 head, producing 22,000,000 lbs. of lamb and mutton, or 38 per cent more than in the corresponding week last year.

Pork production during the week ended August 14 totaled 176,000,000 lbs. against 175,000,000 lbs. the previous week and only 110,000,000 lbs. in the corresponding week a year ago. This represents a 60 per cent increase in pork production over 1942.

Approximately 34 per cent of the hogs slaughtered at seven corn belt markets during the week of August 7 consisted of sows. This compares with 36 per cent the previous week, 24 per cent in the week ending July 10 and 30 per cent in the week ending August 8, 1942.

Sales of stocker and feeder cattle at four markets (Kansas City, Chicago, Omaha, South St. Paul) totaled 14,052 head during the week ending August 13, against 10,758 head the previous week and 25,227 head in the week of August 14, 1942. Stocker and feeder sales in the first two weeks of August totaled 24,810 head, or 47 per cent less than a year earlier.

DENATURED LARD PRICE

By Amendment 3 to Maximum Price Regulation 53, OPA has made it clear that denatured edible lard sold for soapmaking purposes may be sold at the same ceiling prices which apply to edible lard before it is denatured. These prices apply only on sales and deliveries which are made on or before October 31, 1943.

To comply with the federal Meat Inspection Act, lard produced in non-federally inspected plants for shipment across state lines must be denatured to make it inedible. As a result of the denaturing process, the lard delivered to a seller, though originally edible, does not conform to OPA's definition of edible lard.

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Stocks of Pork, Lard, Trimmings and Beef Built Up During July

U. S. storage stocks of pork, lard and all meats increased during July and on August 1 were larger than a month earlier despite the fact that July hog slaughter was smaller than in June and the cattle kill was below average. Total stocks of pork on August 1 amounted to 541,564,000 lbs. compared with 513,784,000 lbs. on July 1 and a five-year August 1 average of 486,970,000 lbs. Frozen pork, of which 203,358,000 lbs. was in store on August 1, was the only class of meat and lard to show a decline compared with a month earlier. A total of 212,651,000 lbs. of frozen pork was in storage on July 1 and the five-year August 1 average is 171,735,000 lbs.

D. S. pork in cure and cured on August 1 totaled 159,794,000 lbs., 31,698,000 lbs. greater than on July 1, and compared with the August 1 five-year average of 100,251,000 lbs. While holdings of S. P. pork in cure and cured totaled 178,412,000 lbs. on August 1, or 5,375,000 lbs. more than on July 1, the five-year August 1 average is 214,984,000 lbs.

Packers accumulated both lard and rendered pork fat in July. Lard stocks on August 1 amounted to 210,791,000 lbs., more than 5,000,000 lbs. larger than a month earlier and almost 9,000,000 lbs. in excess of the five-year August 1 average. August 1 stocks of rendered pork fat at 28,362,000 lbs. compared with 15,415,000 lbs. on July 1.

Despite the fact that the cattle slaughter in July was below average for that month, there was a good increase in the amount of frozen and processed beef in store. Frozen beef stocks on August 1 amounted to 80,601,000 lbs. compared with 74,504,000 lbs. a month earlier and a five-year August 1 average of only 39,379,000 lbs. Total beef in cure and cured on August 1 at 8,406,000 lbs. was 1,166,000 lbs. greater than a month earlier and 4,163,000 lbs. under the five-year average.

There was a sharp increase in stocks of frozen and cured trimmings, etc., during July and the August 1 report revealed that 115,490,000 lbs. were in storage compared with 99,938,000 lbs. on July 1 and a five-year August 1 average of 77,992,000 lbs.

	Aug. 1, '43 lbs.	July 1, '43 lbs.	5-Yr. Av. Aug. 1—lbs.
Beef, frozen	80,601,000	74,504,000	39,379,000
Beef, in cure & cured	8,406,000	7,240,000	12,569,000
Pork, frozen	203,358,000	212,651,000	171,735,000
D.S. pork, in cure and cured	159,794,000	128,096,000	100,251,000
S.P. pork, in cure and cured	178,412,000	173,037,000	214,984,000
Lamb and mutton, frozen	9,637,000	7,808,000	3,181,000
Frozen & cured trmgs., etc	115,490,000	99,938,000	77,992,000
Lard	210,791,000	205,416,000	201,066,000
Rendered pork fat	28,362,000	15,415,000	.....

FSCC holds in cold storage outside of processors' hands 84,962,000 lbs. of frozen and cured pork cuts, and 132,419,000 lbs. of lard and rendered pork fat. These holdings are included in the above totals.

CHICAGO PROVISION STOCKS

Cold storage holdings of lard in Chicago at mid-month showed a gain of slightly more than 2,000,000 lbs. compared with the close of July, and were almost 17,000,000 lbs. greater than on the corresponding date last month. P.S. lard made since October 1, 1942 totaled 4,538,546 lbs., more than 1,000,000 lbs. under the supply on hand on July 31.

Compared with the July 31 figures, stocks of other lard rose more than 3,000,000 lbs. during the first two weeks of August and were more than 32,000,000 lbs. larger than on August 14, 1942. The mid-month total showed a gain of 17,276,423 lbs. over the corresponding date in July.

Total D.S. clear bellies in storage on August 14 amounted to 11,890,015 lbs. compared with 12,375,548 lbs. on July 31 and 9,549,400 lbs. on August 14, 1942.

	Aug. 14, 1943, lbs.	July 31, 1943, lbs.	Aug. 14, 1942, lbs.
P.S. lard (a)	4,538,546	5,547,446	9,675,842
P.S. lard (b)	.....	.....	1,733,306
Other lard	48,582,103	45,478,698	16,974,989
Total lard	53,120,649	51,026,144	28,384,137
D.S. clear bellies (contract)	810,000	458,800	930,200
D.S. clear bellies (other)	11,080,015	11,916,948	8,613,100
Total D.S. clear bellies	11,890,015	12,375,548	9,549,400
D.S. rib bellies	.....	.....	271,000

(a) Made since Oct. 1, 1942. (b) Made previous to Oct. 1, 1942.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended August 14, 1943 were reported as follows:

	Week Aug. 14	Previous week	Same week '42
Cured meats, lbs.	21,554,000	25,292,000	33,601,000
Fresh meats, lbs.	42,948,000	38,849,000	59,085,000
Lard, lbs.	7,675,000	5,093,000	5,704,000

MINUS CUTTING MARGIN INCREASES FURTHER WITH RISE IN HOG PRICES

(Chicago costs and prices, first four days of week.)

Premiums paid for heavy butchers at Chicago this week, while the medium and light weights averaged only slightly higher, brought a relatively sharp increase in the minus cutting margin on the 240@270-lb. hogs. Average price for the heavy butchers was up 16c over a week earlier and the minus cutting margin on these hogs was $1.27 against $1.11 last week. The lights showed a loss of $1.18 against $1.12 a week earlier.

	180-220 lbs.			Value		220-240 lbs.			Value		240-270 lbs.			Value	
	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield
Regular hams	13.9	20.2	21.4	$ 2.97	$ 4.32	13.7	19.4	21.0	$ 2.88	$ 4.07	.....	.....	.....	$.....	$.....
Skinned hams	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	12.9	18.1	23.0	2.97	4.16
Picnics	5.6	8.1	20.0	1.12	1.64	5.4	7.7	20.0	1.08	1.54	5.3	7.5	20.0	1.06	1.50
Boston butts	4.2	6.1	24.5	1.03	1.49	4.1	5.8	24.5	1.00	1.42	4.1	5.8	23.5	.96	1.36
Loins (blade in)	10.1	14.6	23.3	2.35	3.40	9.8	13.9	21.8	2.14	3.03	9.7	13.6	20.8	2.02	2.83
Bellies, S. P.	11.0	15.9	17.3	1.90	2.75	9.5	13.5	16.3	1.55	2.20	3.9	5.5	15.3	.60	.84
Bellies, D. S.	.....	.....	.....	.....	.....	2.1	3.0	15.0	.32	.45	8.5	12.0	15.0	1.28	1.80
Fat backs	.....	.....	.....	.....	.....	3.2	4.5	10.5	.34	.47	4.5	6.3	11.0	.50	.70
Plates and jowls	2.8	4.1	10.1	.28	.41	3.0	4.3	10.1	.30	.43	3.4	4.8	10.1	.34	.48
Raw leaf	2.2	3.2	12.3	.27	.39	2.2	3.1	12.3	.27	.38	2.2	3.1	12.3	.27	.38
P. S. lard, rend. wt.	12.5	18.1	12.8	1.60	2.32	11.0	15.6	12.8	1.41	2.00	10.1	14.2	12.8	1.29	1.82
Spareribs	1.6	2.3	16.0	.26	.37	1.6	2.3	13.5	.22	.31	1.6	2.3	12.0	.19	.28
Regular trimmings	3.1	4.5	17.8	.55	.80	2.9	4.1	17.8	.52	.73	2.8	4.0	17.8	.50	.71
Feet, tails, neckbones	2.0	2.9	....	.12	.18	2.0	2.8	....	.12	.18	2.0	2.8	....	.12	.18
Offal and miscellaneous	....	....	....	.50	.71	....	....	....	.50	.71	....	....	....	.50	.71
TOTAL YIELD AND VALUE	69.0	100.0	....	$12.95	$18.79	70.5	100.0	....	$12.65	$17.92	71.0	100.0	....	$12.60	$17.73
				Per cwt. alive					Per cwt. alive					Per cwt. alive	
Cost of hogs				$14.72					$14.72					$14.61	
Credit for subsidy				1.30					1.30					1.30	
				$13.42					$13.42					$13.31	
Condemnation loss				.08					.08					.08	Per cwt. fin. yield
Handling and overhead				.63	Per cwt. fin. yield				.54	Per cwt. fin. yield				.48	
TOTAL COST PER CWT				$14.13	$20.48				$14.04	$19.91				$13.87	$19.53
TOTAL VALUE				12.95	18.79				12.65	17.92				12.60	17.75
—Cutting margin				1.18	1.69				1.39	1.99				1.27	1.78
+Cutting margin				.....	.....				.....	.....				.....	.....
—Margin last week				1.12	1.60				1.34	1.92				1.11	1.56

MARKET SUMMARY

DETAILED INFORMATION INDEX

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Hogs and Pork

HOGS

Chicago hog market this week: Weights over 240 lbs. showed a 15@40c advance over a week ago. Others steady.

	Thurs.	Week ago
Chicago, top	$14.85	$14.90
4 day avg.	14.10	13.90
Kan. City, top	14.45	14.40
Omaha, top	14.40	14.40
St. Louis, top	14.80	14.95
Corn Belt, top	14.45	14.25
Buffalo, top	15.50	15.50
Pittsburgh, top	15.25	15.35
Receipts—20 markets 4 days	359,000	391,000
Slaughter— 27 points*	751,171	824,297
Cut-out results	180-220 lb.	220-240 lb. 240-270 lb.
This week	—1.18	—1.39 —1.27
Last week	—1.12	—1.34 —1.11

PORK

Chicago carlot pork:		
Green hams, all wts.	20¾@21½	20¾@21½
Loins, all wts.	19¼@22¾	19¼@22¾
D.S. bellies, all wts.	15¼	15¾
Picnics, all wts.	19¾	19¾
Reg. trim'ngs	17¼	17¼
New York:		
Loins, 8-10 lbs.—25¼@28¾		
Loins, 10-12 lbs.—25¼@28¾		
Loins, 12-15 lbs.—23¾@27¼		
Loins, 16-22 lbs.—22¾@26¼		
Shldrs., skinned 8-12 lbs.	24¼@27¼	
Boston butts, 4-8 lbs.	27¼@30¼	
Lard—Cash	13.80b	13.80b
Loose	12.80b	12.80b
Leaf	12.75n	12.75n

*Week ended August 13.

Cattle and Beef

CATTLE

Chicago cattle market this week: Good and choice steers and yearlings closed steady to 25c lower. Cows closed 25@40c up.

	Thurs.	Week ago
Chicago steer, top	$16.55	$16.50
4 day avg.	15.35	15.50
Kan. City, top	16.00	15.60
Omaha, top	15.20	15.60
St. Louis, top	15.00	15.25
St. Joseph, top	15.50	15.25
Bologna bull, top	14.35	14.25
Cutter cow, top	9.00	8.75
Canner cow, top	8.00	7.75
Receipts—20 markets 4 days	239,000	227,000
Slaughter— 27 points*	155,503	155,521

BEEF

Steer carcass, good 700-800 lbs.		
Chicago	$19.00@20.50	$19.00@20.50
Boston	20.00@22.00	20.00@22.00
Phila.	20.00@22.00	20.00@22.00
New York.	20.00@22.50	20.00@22.50
Dr. canners, Northern all weights.	12⅞	14¼
Cutters, all weights.	12⅞	14¼
Bologna bulls, all wts.	12⅞	15¾

*Week ended August 13.

Chicago prices used in compilations unless otherwise specified.

U. S. STORAGE STOCKS

	August 1 (lbs.)
Pork	541,564,000
Lard	210,791,000
All Meats	755,698,000

By-Products

HIDES

Chicago hide market fairly inactive.

	Thurs.	Week ago
Native cows	.15½	.15½
Kipskins	.20	.20
Calfskins	.23½@27	.23½@27
Shearlings	2.15	2.15

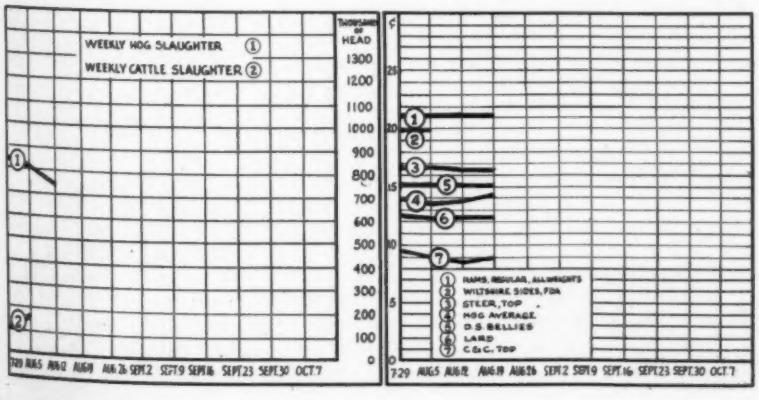
TALLOW, GREASES, ETC.

New York tallow quiet.		
Extra	8.62½	8.62½
Chicago tallow firm.		
Prime	8.62½	8.62½
Chicago greases slow.		
A-White	8.75	8.75
New York greases firm.		
A-White	8.75	8.75
Chicago by-products:		
Cracklings	1.21	1.21
Tankage, unit ammo.	5.53	5.53
Blood	5.53	5.53
Digester tankage 60%	71.04	75.00
Cottonseed oil, Valley	.12⅝n	.12⅝

BUSINESS INDICATORS

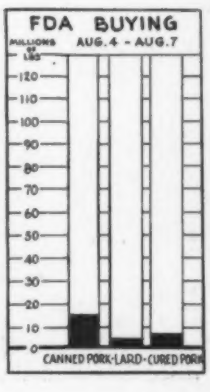
Wholesale Prices (1926=100)

	August 7 1943	August 8 1942
All commodities	103.0	98.6
Food	106.6	99.7
Prices (1926=100)	April 1943	April 1942
Farm Products	123.9	104.5



PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.



MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

	Week ended Aug. 19, 1943 per lb.
Steer, hfr., choice, all wts.	.21
Steer, hfr., good, all wts.	.20
Steer, hfr., commer., all wts.	.19
Steer, hfr., utility, all wts.	.16
Cow, commer. and good, all wts.	.18
Cow, utility, all wts.	.16
Hindquarters, choice	.23¼
Forequarters, choice	.19
Cow hindquarters, good and commer.	.19
Cow forequarters, good and commer.	.17

†Beef Cuts

Steer, hfr., short loins, choice	.33
Steer, hfr., short loins, good	.31¾
Steer, hfr., short loins, commer.	.25¾
Steer, hfr., short loins, utility	.22½
Cow, short loins, good and commer.	.25¾
Cow, short loins, utility	.22½
Steer, heifer round, choice	.22¾
Steer, heifer round, good	.21½
Steer, heifer round, commer.	.19¼
Steer, heifer round, utility	.15½
Steer, hfr., loin, choice	.30
Steer, hfr., loin, good	.28¼
Steer, hfr., loin, commer.	.23½
Cow loin, good and commer.	.23½
Cow, loin, utility	.20¼
Cow round, good and commer.	.19½
Cow round, utility	.15½
Steer, heifer rib, choice	.24½
Steer, heifer rib, good	.23¼
Steer, heifer rib, commer.	.21½
Steer, heifer rib, utility	.19
Cow rib, good and commer.	.21½
Cow rib, utility	.19
Steer, hfr., sirloin, choice	.27½
Steer, hfr., sirloin, good	.25¾
Steer, hfr., sirloin, commer.	.21½
Steer, hfr., cow flank, all grades	.13½
Cow sirloin, good and commer.	.21¼
Cow sirloin, utility	.18½
Steer, hfr., sow flank, all grades	.13½
Steer, hfr., flank steak, all grades	.24
Cow flank steak, all grades	.24
Steer, hfr., reg. chuck, choice	.19½
Steer, hfr., reg. chuck, good	.19¼
Steer, hfr., reg. chuck, commer.	.18
Steer, hfr., reg. chuck, utility	.16
Cow reg. chuck, good and commer.	.18
Cow reg. chuck, utility	.16
Steer, hfr., c.c. chuck, choice	.19
Steer, hfr., c.c. chuck, good	.18¼
Steer, hfr., c.c. chuck, commer.	.16¾
Steer, hfr., c.c. chuck, utility	.15¼
Cow, c.c. chuck, good and commer.	.16¾
Cow, c.c. chuck, utility	.15½
Steer, hfr., foreshank, all grades	.12½
Cow foreshank, all grades	.12½
Steer, heifer brisket, choice	.16¾
Steer, heifer brisket, good	.16¾
Steer, heifer brisket, commer.	.14¾
Steer, heifer brisket, utility	.14¾
Cow brisket, good and commer.	.14¾
Cow brisket, utility	.14¾
Steer, heifer back, choice	.21½
Steer, heifer back, good	.20¼
Cow back, utility	.16¾
Cow back, good and commer.	.19
Steer, hfr. arm chuck, choice	.19¼
Steer, hfr. arm chuck, good	.18¼
Cow arm chuck, good and commer.	.17½
Cow arm chuck, utility	.15¾
Steer, hfr. short plate, good and choice	.14½
Steer, hfr. short plate, commer. and utility	.13¾
Cow short plate, good and commer.	.13¾
Cow short plate, utility	.13¾

†Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

Veal

Choice carcass	.20¼
Good carcass	.19¼
Choice saddles	.23

*Beef Products

Brains	.7¼
Hearts, cap off	.15½
Tongues, fresh or frozen	.22½
Sweetbreads	.23½
Ox-tails, under ¾ lb.	.8½
Tripe, scalded	.4½
Tripe, cooked	.8½
Livers, unblemished	.23½
Kidneys	.11½

*Veal Products

Brains	.9¾
Calf livers, Type A	.49½
Sweetbreads, Type A	.39½

*Prices carlot and loose basis. For lots under 500 lbs. add $0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) $2.00.

**Lamb

Choice lambs	.2535
Good lambs	.2385
Medium lambs	.2185
Choice hindsaddle	.2910
Good hindsaddle	.2735
Choice fores	.2185
Good fores	.2060
†Lamb tongues, Type A	.14¾

**Mutton

Choice sheep	.1260
Good sheep	.1135
Choice saddles	.1560
Good saddles	.1435
Choice fores	.985
Good fores	.860
Mutton legs, choice	.1685
Mutton loins, choice	.1560

**Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	.22¾
Picnics	.19¾
Tenderloins	.31½
Skinned shoulders	.21¾
Spareribs, under 3 lbs.	.15½
Boston butts, 4 to 8 lbs. av.	.24¼
Boneless butts, cellar trim	.29
Neck bones	.4
Pigs' feet	.4
Kidneys	.10
Livers, unblemished	.13
Brains	.13
Ears	.5¾
Snouts, lean out	.8½
Heads	.8½
Chitterlings	.7½

*Prices carlot and loose basis.

*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	.26½
Fancy skinned hams, 14/16 lbs., parchment paper	.28¾
Picnics, 4/8 lbs., short shank, wrapped.	.26
Fancy bacon, 6/8 lbs., wrapped	.26
Standard bacon, 6/8 lbs., wrapped	.24
No. 1 beef sets, smoked	
Insides, C Grade	.46¼
Outsides, C Grade	.44½
Knuckles, C Grade	.42¾

*Quotations on pork items for less than 500 lb. lots and include wrapping and shipping containers.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	$22.50
Lamb tongue, short cut, 200-lb. bbl.	
Regular tripe, 200-lb. bbl.	28.50
Honeycomb tripe, 200-lb. bbl.	31.00
Pocket honeycomb tripe, 200-lb. bbl.	34.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70- 80 pieces	$23.50
80-100 pieces	23.50
100-125 pieces	23.50
Clear plate pork, 25-35 pieces	23.00
Brisket pork	26.50
Plate beef, 200 lb. bbls.	32.50
Extra plate beef, 200 lb. bbls.	34.00

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.

Regular pork trimmings	.17¼
Special lean pork trimmings 65%	.27¾
Extra lean pork trimmings 95%	.29¾
Pork cheek meat	.17¾
Pork hearts	.11¾
Pork livers	.12¾
Boneless bull meat	.17¾
Boneless chucks	.16¾
Shank meat	.16¾
Beef trimmings	.14¾
Dressed canners	.12¾
Dressed cutter cows	.12¾
Dressed bologna bulls	.12¾
Tongues, canner	.15¾

DRY SAUSAGE

Cervelat, choice, in hog bungs	.58
Thuringer	.31
Farmer	.41
Holsteiner	.41
B. C. salami, choice	.54
Milano, salami, choice, in hog bungs	unquoted
B. C. salami, new condition	.32
Frisses, choice, in hog middles	unquoted
Genoa style salami, choice	.63
Pepperoni	.50½
Mortadella, new condition	.28
Cappicola (cooked)	.50
Italian style hams	.42

DOMESTIC SAUSAGE

(Quotations cover grade AA.)

†Pork sausage, hog casings	.30¾
†Pork sausage, bulk	.30¾
†Frankfurters, in sheep casings	.30¾
†Frankfurters, in hog casings	.30¾
†Bologna	.27¾
†Bologna, in artificial casings	.27¾
Liver sausage in beef rounds	.27¾
Liver sausage in hog bungs	.27¾
Smoked liver sausage in hog bungs	.30¾
Head cheese	.27
New England luncheon specialty	.30
Minced luncheon specialty, choice	.37½
Tongue and blood	.30
Blood sausage	.30
Souse	.30
Polish sausage	.33½

†Prices based on zone 5, plus $1.00 per cwt. for sales to retailers and purveyors of meals when no local delivery is made. Prices include boxing or packaging costs.

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hse. stock):	
In 425-lb. bbls., delivered	$ 8.75
Saltpeter, less than ton lots, f.o.b. N. Y.:	
Dbl. refined granulated	8.00
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	Unquoted
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	8.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.00
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.71
Standard gran., f.o.b. refiners (2%)	5.40
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.10
Dextrose, in car lots, per cwt. (cottton)	4.80
in paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1⅝ to 1½ in., 180 pack	16 @ 19
Domestic rounds, over 1½ in., 140 pack	30
Export rounds, wide, over 1½ in.	40 @ 41
Export rounds, medium, 1⅝ to 1½ in.	23 @ 24
Export rounds, narrow, 1⅜ in. under	24
No. 1 weasands	.05 @ .06
No. 2 weasands	.03
No. 1 bungs	.16 @ .17
No. 2 bungs	.10 @ .12
Middles sewing, 1⅝@2 in.	.40 @ .45
Middles, select, wide, 2@2¼ in.	.50 @ .52
Middles, select, extra, 2¼@2½ in	.90 @ .95
Middles, select, extra, 2½ in. & up	1.10 @1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat	.08 @ .10
10-12 in. wide, flat	.06½@ .07
8-10 in. wide, flat	.02½@ .05½
6- 8 in. wide, flat	.02 @ .03½
Hog casings:	
Extra narrow, 29 mm. & dn	2.00 @2.25
Narrow mediums, 29@32 mm	2.25
Medium, 32@35 mm	2.00
English, medium, 35@38 mm	1.70
Wide, 38@43 mm	1.35
Extra wide, 43 mm	1.40 @1.50
Export bungs	.22 @ .25
Large prime bungs	.17 @ .20
Medium prime bungs	.11 @ .13
Small prime bungs	.08½
Middle, per set	.20 @ .22

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	33	36
Resifted	34	38
Chili pepper		41
Powder		41
Cloves, Amboyna	40	46
Zanzibar	24	27½
Ginger, Jamaica, unbleached	34	40
Mace, Fancy Banda	1.08	1.22
East Indies	95	1.10
East & West Indies Blend		95
Mustard flour, fancy		34
No. 1		22
Nutmeg, fancy Banda	67	75
East Indies	58	66
East & West Indies Blend		62
Paprika, Spanish		55
Pepper, Cayenne		28
Red No. 1		35
Black Malabar	11	13
Black Lampong	8½	10
Pepper, white Singapore	15½	18
Muntok	16	19½
Packers		18

SEEDS AND HERBS

	Whole	Ground for Sausage
Caraway seed	1.10	1.30
Cominos seed	18½	20½
Coriander Morocco bleached	19	...
Coriander Morocco natural No. 1	15¼	17½
Mustard seed, fancy yellow	25	...
American	10	12
Marjoram, Chilean	57	60
Oregano	39	42

MARKET PRICES
New York

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice	22
Steer, heifer, good	21
Steer, heifer, commer	19
Steer, heifer, utility	17
Cow, good and commer	19

The above quotations do not include charges for kosbering.

KOSHER BEEF CUTS

Steer, heifer, triangle, choice	21½
Steer, heifer, triangle, good	20½
Steer, heifer, triangle, commer	19½
Steer, heifer, triangle, utility	17½
Steer, hfr., reg. chuck, choice	24
Steer, hfr., reg. chuck, good	22½
Steer, hfr., reg. chuck, commer	21½
Steer, hfr., reg. chuck, utility	18½

Above quotations include permitted additions for Zone 9, plus $1.50 per cwt. for kosbering plus 10c per cwt. for local delivery.

Steer, heifer, rib, choice	23¼
Steer, heifer, rib, good	24½
Steer, heifer, rib, commer	22½
Steer, heifer, rib, utility	20
Steer, heifer loin, choice	31
Steer, hfr., loin, good	29¼
Steer, hfr., loin, commer	24½
Steer, hfr., loin, utility	21½

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

	Western
Pork loins, fresh, 12 lbs. down	23¼
Shoulders, regular	20¼
Butts, regular, 4/8 lbs.	24¾
Hams, regular, under 14 lbs.	23½
Hams, skinned fresh, under 14 lbs.	25½
Picnics, fresh, bone in	19¾
Pork trimmings, extra lean	31¾
Pork trimmings, regular	19¼
Spareribs, medium	13½
	City
Pork loins, fresh, 10/12 lbs.	24¾
Shoulders, regular	21¾
Butts, boneless, C. T.	31
Hams, regular, under 14 lbs.	23½
Hams, skinned, under 14 lbs.	25½
Picnics, bone in	19¾
Pork trimmings, extra lean	31¾
Pork trimmings, regular	19¼
Spareribs, medium	15
Boston butts, 4/8 lbs.	27¼

*COOKED HAMS

Cooked hams, skin on, fatted, 8 lbs. down	44
Cooked hams, skinless, fatted, 8 lbs. down	47¼

*SMOKED MEATS

Regular hams, under 14 lbs.	28
Regular hams, 14/18 lbs.	27½
Regular hams, over 18 lbs.	26½
Skinned hams, under 14 lbs.	30½
Skinned hams, 14/18 lbs.	30
Skinned hams, over 18 lbs.	29
Picnics, bone in	20¾
Bacon, western, 8/12 lbs.	26¾
Bacon, city, 8/12 lbs.	25
Beef tongue, light	31
Beef tongue, heavy	31

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in,	
Aug. 14, 81 to 99 lbs.	$20.66
100 to 119 lbs.	20.24
120 to 126 lbs.	20.18
127 to 153 lbs.	20.11

***DRESSED VEAL

Hide off

Choice, 170@315 lbs.	.2263
Good, 170@315 lbs.	.2163
Commer., 170@315 lbs.	.1963
Utility, 170@315 lbs.	.1763

***Quotations are for zone 9 and include 50c for delivery. An additional ½c per cwt. permitted if wrapped in stockinette.

**DRESSED SHEEP AND LAMBS

Lamb, choice	27
Lamb, good	25½
Lamb, commercial	23½
Mutton, good, e.	14¼
Mutton, commer., m.	13

**Quotations are for zone 9, and include 10c for stockinette, 25c for delivery, plus $1 per cwt. for kosbering.

CHICAGO PROVISION MARKETS
From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B. CHICAGO OR CHICAGO BASIS
THURSDAY, AUG. 19, 1943

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	21½	24¾
10-12	21½	24¾
12-14	21½	24¾
14-16	20¾	24

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	20¾	24
18-20	19¾	23
20-22	19¾	23

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	23½	26¾
12-14	22½	26¾
14-16	22¾	26
16-18	22¾	26
18-20	21¾	25
20-22	21¾	25
22-24	21¾	25
24-26	21¾	25
25-30	21¾	25
26/up	21¾	25

PICNICS

	Fresh or Frozen	S.P.
4- 6	19¾	22½
6- 8	19¾	22½
8-10	19¾	22½
10-12	19¾	22½
12-14	19¾	22½

Short shank ½c over.

BELLIES
(Square Cut Seedless)

	Fresh or Frozen	Cured
4- 8	17¼	20¼
8-10	16¾	19¾
10-12	16¾	19¾
12-14	15¼	18¼
14-16	15¼	18¼
16-18	14¾	17¾

GREEN AMERICAN BELLIES

16-20	13¾
20-25	13¾
25 and up	13¾

D. S. BELLIES

	Clear	Rib
18-20	14¼	14¼
20-25	14¼	14¼
25-30	14¼	14¼
30-35	14¼	14¼
35-40	14¼	14¼
40-50	14¼	14¼

D. S. FAT BACKS

6- 8	10¼
8-10	10¼
10-12	10¼
12-14	10¾
14-16	10¾
16-18	11¼
18-20	11¼
20-25	11¼

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	10½	11
Clear plates	9½	10
Jowl butts	9½	10
Square jowls	11	12

Quotations on green pork cuts based on OPA revised MPR No. 148, and amendment No. 5 to MPR 148, effective June 14, 1943. Cured pork cuts, until June 28, 1943, still based on revised MPR No. 148 and amendments 1 and 2.

*FANCY MEATS

Tongues, Type A	23½
Sweetbreads, beef, Type A	24½
Sweetbreads, veal, Type A	41½
Beef kidneys	12½
Lamb fries, per lb.	29½
Livers, beef, Type A	24½
Ox-tails, under ¾ lb.	9½

*Prices carlot and loose basis for zone 9. For lots under 500 lbs. add $0.625.

BUTCHERS' FAT

Shop fat	$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

FUTURE PRICES

SATURDAY, AUGUST 14, 1943

LARD:	Open	High	Low	Close
Sept.			No bids or offerings	
Oct.			No bids or offerings	
Dec.			No bids or offerings	
Jan.	....	....	....	13.35ax
May			No bids or offerings	

MONDAY, AUGUST 16, 1943

LARD:				
Sept.	....	....	....	13.62½b
Oct.	....	....	....	13.50b
Dec.	....	....	....	13.35b
Jan.	....	....	....	13.35b
May			No bids or offerings	

TUESDAY, AUGUST 17, 1943

LARD:				
Sept.	....	....	....	13.80ax
Oct.	....	....	....	13.80ax
Dec.	....	....	....	13.80ax
Jan.	....	....	....	13.80ax
May	....	....	....	13.70ax

WEDNESDAY, AUGUST 18, 1943

LARD:				
Sept.	....	....	....	13.80ax
Oct.	....	....	....	13.80ax
Dec.	....	....	....	13.80ax
Jan.	....	....	....	13.70ax
May	....	....	....	13.70ax

THURSDAY, AUGUST 19, 1943

LARD:				
Sept.	....	....	....	13.80ax
Oct.	....	....	....	13.80ax
Dec.			No bids or offerings	
Jan.			No bids or offerings	
May	....	....	....	13.70ax

FRIDAY, AUGUST 20, 1943

LARD:				
Sept.	....	....	....	13.80ax
Oct.	....	....	....	13.80ax
Dec.	....	....	....	13.80ax
Jan.	....	....	....	13.80ax
May	....	....	....	13.30b-70ax

There were no sales on any of the above dates. Open interest each day: Sept. 2; Oct. 2; May 1.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Aug. 14	13.80n	12.80n	12.75n
Monday, Aug. 16	13.80n	12.80n	12.75n
Tuesday, Aug. 17	13.80n	12.80n	12.75n
Wednesday, Aug. 18	13.80n	12.80n	12.75n
Thursday, Aug. 19	13.80n	12.80n	12.75n
Friday, Aug. 20	13.80n	12.80n	12.75n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago	14.55
Kettle rend., tierces, f.o.b. Chicago	15.05
Leaf, kettle rend., tierces, f.o.b. Chicago	15.05
Neutral, tierces, f.o.b. Chicago	15.55
Shortening, tierces, c.a.f.	16.50

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand August 1, 1943, compared with the same date in 1942:

	Aug. 1, 1943	Aug. 1, 1942	Aug. 1, 5-yr. av. 1938-43
	M lbs.	M lbs.	M lbs.
Broilers	2,841	5,467	6,536
Fryers	3,252	3,271	2,652
Roasters	3,841	4,930	5,867
Fowls	11,141	20,965	15,180
Turkeys	5,481	18,943	18,207
Ducks	2,178	7,334	8,480
Miscellaneous	6,897	13,233	15,183
Unclassified	2,961	5,203	....
Total Poultry	38,592	79,346	72,105

Figures shown are subject to revision. Revised figures will appear in next month's report.

Watch the Classified Advertisements page for bargains in equipment.

Tallow and Grease Trade Slow and Firm at Ceilings

NEW YORK, AUGUST 18, 1943

TALLOW AND GREASE.—The extremely tight supply situation in tallow and grease, which has existed at New York for several months, continued unchanged during the past week. Since cattle slaughter has been below normal in the past few months, production of tallow has been limited. With many orders for tallow going unfilled, the offerings which have come out have found ready buyers at the full ceiling prices. An occasional sale was reported this week, but numerous inquiries found no product offered. Prices were firm at the ceiling.

The relatively high level of hog slaughter has done little to ease the shortage of grease; the trade hopes that production will soon be stepped up further so that some of the tightness in the market may be alleviated. At the present time, demand far exceeds the supply. Prices are firm.

STEARINE.—Only limited quantities of stearine were available to the spot trade during the week and these offerings were far from the volume needed to satisfy the demand which has piled up over many weeks. Prices were quoted nominally firm.

NEATSFOOT OIL.—The small quantities of neatsfoot oil which have been offered recently have been snapped up. Demand is still brisk with much more product needed.

OLEO OIL.—There has been no improvement in the condition of the oleo oil market during the past week as supplies remain very limited, due to the low level of production. Ceiling prices remain quoted on a firm basis but no actual sales have been reported for some time.

BUY—BUY—BUY—BUY—BUY

Buy United States War Bonds and Stamps! Buy them to insure Victory.

CHICAGO, AUGUST 19, 1943

TALLOW.—Local trading in tallow was a two-way affair during the past week. Soapers have been on the lookout for any tallow grading special or better, and the limited amount of this type of product offered was quickly bought at the full ceiling limits. Ceiling prices, carlots, f.o.b. producer's plant, are: Edible, 9⅞c; fancy, 8⅞c; choice, 8¾c; prime, 8⅝c; special, 8½c; No. 1, 8⅜c, and naphtha extracted bone, 7⅜c.

STEARINE.—Candy makers, who usually are good buyers of stearine, especially in the summer months, were looking for some of this product but offerings have been extremely light for some time and sales were practically nil. Prime oleo carried a quotation of 10.61c and yellow grease stearine was quoted at 8⅜c bid.

OLEO OIL.—No trading in oleo oil was reported during the week. Ceiling prices are: Extra, 13.04c; prime, 12.75c.

NEATSFOOT OIL.—There has been no change in the neatsfoot oil market for some time as supplies remain very limited. Quotations are: Pure, 18c and cold test, 26c.

GREASE OIL.—There were no reports of trade in grease oil and prices remained unchanged. Quotations are: No. 1, 14¼c; prime burning, 15¼c; prime inedible, 15c and special No. 1, 13⅞c; acidless tallow oil is quoted at 13½c.

GREASES.—During the week ending August 14 large amounts of lard were sold to soapers and the market during the past week has been draggy, although showing some evidence that the trade may loosen up shortly. This condition is a result of the inventory restriction rules. Under these rules the soaper is not allowed to carry more than 45 days' supply of grease and last week's liberal purchases brought many of these soapers up to their 45-day limit.

BY-PRODUCTS MARKETS

Offerings of packinghouse byproducts remained very light during the week and as a result trading was extremely limited. The available supply continues to run far below the needs of the trade. Prices were quoted at ceilings on most items.

Blood

	Unit Ammonia
Unground, loose	$3.32*

Digester Feed Tankage Materials

Unground, per unit ammonia	$3.32*
Liquid stick, tank cars	2.50

Packinghouse Feeds

	Carlots, Per ton
65% digester tankage, bulk	$70.25
60% digester tankage, bulk	71.00
55% digester tankage, bulk	65.00
50% digester tankage, bulk	60.25
45% digester tankage, bulk	54.00
50% meat and bone meal scraps, bulk	62.50
†Blood-meal	82.50*
Special steam bone-meal	50.00@53.00

†Based on 15 units of ammonia.

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	35.00@36.00
Steam, ground, 2 & 26	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	$ 3.85@ 4.00
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@ 4.35

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground 45 to 75% protein	$1.25*

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	$1.00*
Hide trimmings (limed)	.90*
Sinews and pizzles (green, salted)	1.00*
	Per ton
Cattle jaws, skulls and knuckles	$40.00@42.00
Pig skin scraps and trim, per lb.	7¼@ 7½

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	$70.00@80.00
light	70.00
Flat shins, heavy	65.00@70.00
light	65.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	37.50
Junk bones	250.00

‡Delivered Chicago.

Animal Hair

Winter coil dried, per ton	$ 60.00
Summer coil dried, per ton	22.50
Winter processed, black, lb.	nominal
Winter processed, gray, lb.	5
Cattle switches	4 @ 4½



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FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	$29.20
Blood, dried, 16% per unit	5.53
Unground fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot	55.00
August shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.53

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works	$40.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.64

Dry Rendered Tankage

45/60% protein, unground	$1.25

OLEOMARGARINE

White domestic vegetable	19
White animal fat	16½
Water churned pastry	17½
Milk churned pastry	18½
Vegetable type	unquoted

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt	12⅝
White deodorized, bbls., f.o.b. Chgo	16¾
Yellow, deodorized	16¾
Raw soap stocks: Cents per lb. dlvd. in tankcars.	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast	3½
East	3⅝
Corn foots, basis 50% T.F.A.	
Midwest	3⅜
East	3½
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast	3⅜
East	3½
Soybean oil, in tanks, f.o.b. mills, Midwest	11⅜
Corn oil, in tanks, f.o.b. mills	12¾

1943 OILSEED CROPS

The acreage of cotton in cultivation on July 1 and the prospective 1943 harvested acreages of flaxseed, soybeans for beans, and peanuts picked and threshed total 43.4 million acres, an increase of 1.3 million acres (3 per cent) over 1942. Production of oil from these four crops in 1943–44 may be somewhat greater than the estimated output of about 3.5 billion lbs. in 1942–43, according to the Department of Agriculture.

No official indications of the probable yields of cottonseed, peanuts, and soybeans are available at this time. Approximately 22 million acres of cotton were reported in cultivation July 1 compared with 23.3 million acres last year. With an average yield per acre for cotton and cottonseed, output of cottonseed oil in 1943–44 would be approximately 1,200 million lbs., or about 200 million lbs. less than in the 1942-43 crushing season.

Reported intentions of soybean growers in the principal soybean states on July 1 indicate that 11.5 million acres of soybeans may be harvested for beans in 1943. This would be less than the goal of 12 million acres, but would be about 7 per cent more than the acreage harvested for beans in 1942. Output of oil may not increase in the same proportion, however. Yields per acre may be lower than last year.

Quotations Firm on Slow Cotton Oil Futures Trade

THE cottonseed oil market remained inactive again at New York during the past week due to the continued scarcity of offerings on the spot market. Demand has been good, but with the supply practically nil for many weeks, traders have become very depressed. Members of the trade hope that when the new cotton crop is marketed there will be some increase in the amount of oil available. Conditions of the new crop to date are about normal and it is felt that the harvest will be slightly earlier than usual. Cash oil is quoted at 13.95.

SOYBEAN OIL.—Offerings of soybean oil continued light and fell far short of filling demands of the trade. No sales were reported on this market during the week but prices were firm. In spite of the fact that the 1943 acreage is larger than last year, the crop is not expected to come up to the 1942 total, partly due to the shortage of farm labor in many communities. While it is reported that Canada has diverted acreage to the production of various oilseeds, less than 55,000 acres have been planted to soybeans.

PEANUT OIL.—The August 1 government crop estimates indicated the peanut crop would be 2,966,450,000 lbs., an increase of 35 per cent over the 1942 crop. The tone of the peanut oil market was firm during the week but supplies were lacking.

OLIVE OIL.—With all of the 1942 production of olive oil exhausted months ago, and no recent imports of foreign oil, the market has been in the doldrums. Demand remains broad and the tone of the market is firm.

PALM OIL.—Supplies of palm oil continue very light and practically no trading is reported. No hope for an improvement in the situation is looked for in the near future.

COTTONSEED OIL. — Southwest crude was quoted Friday at 12⅝@ 12¾c; Valley 12⅝c and Texas, 12½c at common points.

Futures market transactions for the week at New York were:

MONDAY, AUGUST 16, 1943

	Sales	High	Low	Close	Pr. cl.
August	..	....	....	14.10	14.10
October	..	....	....	14.25	14.25
December	..	....	....	13.85	13.85
January	..	....	....	13.85	13.85
March	..	....	....	13.85	13.85

No sales.

TUESDAY, AUGUST 17, 1943

August	..	....	....	14.15	14.10
October	..	....	....	14.25	14.25
December	..	....	....	13.85	13.85
January	..	....	....	13.85	13.85
March	..	....	....	13.85	13.85

No sales.

WEDNESDAY, AUGUST 18, 1943

October	..	....	....	14.25	14.25
December	..	....	....	13.85	13.85
January	..	....	....	13.85	13.85
March	..	....	....	13.85	13.85

No sales.

THURSDAY, AUGUST 19, 1943

October	..	....	....	14.25	14.25
December	..	....	....	13.85	13.85
January	..	....	....	13.85	13.85
March	..	....	....	13.85	13.85

No sales.

(See later markets on page 35.)

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CLEVELAND OHIO

HIDES AND SKINS

Domestic hide markets strong but inactive—New permits to be mailed Aug. 28 but not valid until Sept. 1—South American market active, steady.

Chicago

HIDES.—Activity in hides was confined entirely this week to the South American market. Domestic hide markets were at a standstill, and they are expected to continue so for another week, until new buying permits are issued by the WPB. These permits, calling for August hides, are expected to be mailed out Aug. 28 but they will not be valid until Sept. 1, when trading will be resumed.

All packer hide markets, here and at outside points, are rather closely sold up to Aug. 1, although there was some indication that not all of the big packer production during July was needed to fill the outstanding permits. However, the overage, if any, is said to be very moderate and not sufficient apparently to cause the WPB to release any interim permits for hides to help tanners to fill out their prospective short wetting of hides during the next few weeks.

Federal inspected slaughter of cattle at 27 selected centers for the week ended Aug. 13 of 155,503 head was about unchanged from the 155,521 reported for the previous week, and still considerably under the 189,356 for the corresponding week a year ago. The War Meat Board, however, estimated a three percent improvement in inspected cattle slaughter for last week for the whole country, although still 12 percent below the same week a year ago. The recent increase has been confined mainly to big packer slaughter; improvement in small packer kill has been very spotty but is expected to show improvement in a few weeks.

The final estimate of shoe production during June was 39,439,733 pairs, an increase of 8.6 percent as compared with the revised May total of 36,312,517, and only 0.6 percent below the total of 39,694,443 for June, 1942. Total for first six months this year of 233,655,092 pairs is 7.4 percent below the 252,404,603 produced during the same period of 1942.

Activity late last week cleared the Pacific Coast hide market at their ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

Country all-weight hides are quotable strong at the maximum of 15c flat, trimmed, or 14c flat, untrimmed, f.o.b. shipping points, with brands at a cent less. Activity was limited last month in the country market, with production probably at the low point of the year.

FOREIGN WET SALTED HIDES.—There was a fair amount of action in the South American market early this week, involving sales at unchanged prices to both American and English buyers; 2,000 reject steers, 6,000 Municipal fresh extremes, 2,000 Rio Grande cows and 2,000 Rio Grande reject steers sold steady. England also bought 2,300 reject steers, 2,300 grubby heavy steers, 600 grubby light steers, and 3,800 reject cows at steady prices. Later, 2,000 Rio Grande heavy reject steers were reported at 13c, and 2,000 brined Municipal extremes at 118 pesos, steady.

CALFSKINS.—As previously mentioned, all packers cleared their July calfskins late last week; market is quotable strong at maximum of 27c for heavies and 23½c for lights under 9½ lbs., but practically all sales were made on New York trim and selection at corresponding prices.

City calfskins are quotable at 20½c for 8/10 lb., and 23c for 10/15 lb., with outside cities salable same basis, but a good part of the trading recently has been on New York selection. Country calf are strong at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are strong at $1.43, selected.

KIPSKINS.—Packer kipskins are quiet but strong, and quotable at 20c for 15-30 lb. natives and 17½c for brands; market was cleared last week to Aug. 1st, most sales on New York selection.

City kips are quotable at ceiling of 18c for 15-30 lb. natives and 17c for brands. Country kips are salable at 16c, flat, f.o.b. shipping point.

Oppenheimer Casing Co.

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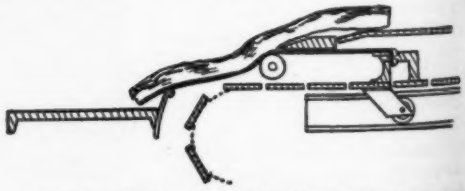
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Packer regular slunks have been moving at $1.10, flat, and hairless at 55c, flat, the maximum prices.

SHEEPSKINS.—Trade is light now on dry pelts, which are quoted 28@29c per lb., del'd Chgo., top for best section full wools. While the prospects indicate a trading market later on packer shearlings, the larger buyers are still taking current offerings at ceiling prices against government contracts; three or four cars moved this week, No. 1's at $2.15, No. 2's $1.90, No. 3's $1.00, and No. 4's 40c. These prices are reported for mid-west stock, running about 15 percent better spread than Pacific Coast shearlings. A good demand is reported for current production of pickled skins, with market quotable $7.50@7.75 per doz. packer production of lambs and leaning toward the top figure; individual ceilings by grades govern sales. Spring lamb pelts are usually quoted around $2.50@2.55 per cwt. liveweight basis for northern natives and $2.75@2.85 per cwt. for best westerns.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

	Week ended Aug. 20	Prev. week	Cor. week, 1942
PACKER HIDES			
Hvy. nat. strs.	@15½	@15½	@15½
Hvy. Tex. strs.	@14½	@14½	@14½
Hvy. butt brand'd strs...	@14½	@14½	@14½
Hvy. Col. strs.	@14	@14	@14
Ex-light Tex. strs.	@15	@15	@15
Brand'd cows...	@14½	@14½	@14½
Hvy. nat. cows.	@15½	@15½	@15½
Lt. nat. cows..	@15½	@15½	@15½
Nat. bulls.....	@12	@12	@12
Brand'd bulls...	@11	@11	@11
Calfskins .....23½@27	23½@27	23½@27	
Kips, nat.....	@20	@20	@20
Kips, brand'd...	@17½	@17½	@17½
Slunks, reg....	@1.10	@1.10	@1.10
Slunks, hrls....	@55	@55	@55
CITY AND OUTSIDE SMALL PACKERS			
Nat. all-wts....	@15	@15	@15
Branded	@14	@14	@14
Nat. bulls.....	@11½	@11½	@11½
Brand'd bulls...	@10½	@10½	@10½
Calfskins .....20½@23	20½@23	20½@23	
Kips	@18	@18	@18
Slunks, reg....	@1.10	@1.10	@1.10
Slunks, hrls....	@55	@55	@55

All packer hides and all calf and kipskins quoted as trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES					
Hvy. steers....	@15		@15		@14
Hvy cows.....	@15		@15		@14
Bulls	@15		@15		@15
Extremes	@15		@15		@15
Bulls 10	@10½	10	@10½	10	@10½
Calfskins 16	@18	16	@18	16	@18
Kipskins	@16		@16		@16
Horsehides ....6.50@8.00		6.50@8.00		6.50@7.65	

All country hides and skins quoted on flat basis.

SHEEPSKINS				
Packer shearlgs..	@2.15	@2.15	@2.15	
Dry pelts.....28	@29	29 @30	27½@28½	

EASTERN FERTILIZER MARKETS

New York, August 18, 1943

Sizable arrivals of South American linkage have come in and are being allocated by the government. Steady arrivals are looked for in the near future. Fertilizer buyers are interested in all forms of organic fertilizer materials but they are difficult to find. A few cars of cracklings were sold at the ceiling price and additional supplies were wanted. Blood is hard to buy with most processors sold up.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Light hog receipts locally and at other markets sent prices upward today and the top at Chicago reached $15.00. On the provision market offerings were fairly light as sellers demanded exemptions on items offered. One car 20/up green skinned hams sold late Thursday for December delivery at the carlot ceiling. This was the last of a four car offer which included one each for September, October, November and December delivery. Those for the earlier delivery sold early Thursday. Five half-cars 18/up S.P. skinned hams sold at 22½c loose, delivered Chicago. Trading on trimmings has strengthened and sales today included one car of fresh regulars for shipment Monday and Wednesday at full ceiling of 17½c, bbls. Chicago. Two mixed cars of canners and cutters sold late Thursday and two more sold today.

Cottonseed Oil

Valley crude, 12⅝c; Southeast, 12⅝@12¾c; Texas, 12⅝c.

Quotations on New York bleachable cottonseed oil, Friday's close, were: October 14.25; December 13.85; January 13.85; March 13.85.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 14, 1943, were 3,932,000 lbs.; previous week, 4,981,000 lbs.; same week last year 5,950,000 lbs.; Jan. 1 to date, 175,169,000 lbs.; corresponding period a year earlier, 178,048,000.

Shipments of hides from Chicago for week ended August 14, 1943, were 2,955,000 lbs.; previous week 2,607,000 lbs.; same week last year, 5,042,000 lbs.; Jan. 1 to date, 140,296,000 lbs.; corresponding period a year earlier, 191,088,000.

FDA PURCHASES AND ANNOUNCEMENTS



LATE NEWS FLASHES

Amendment 3 to RPS 9, effective August 26, makes numerous changes in present regulations governing sales of hides, kips and calf skins. Under the amendment licensing provisions are set up to govern sellers of these commodities. Another change sets specific dollars and cents prices for number 3 hides and skins. Previous regulations governed only number 1 and 2 and assumed that customary trade discount would govern sales of number 3 hides. Other amendments provide for quantity premium and brokerage charges.

• • •

OPA announced this week the appointment of Jean F. Carroll of St. Louis as director of the Food Price Division. Carrol was St. Louis manager for Kroger Grocery chain previous to July, 1942, when he became consultant to Gen. Hardigg.

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LIVESTOCK MARKETS *Weekly Review*

Cattle Receipts Fail to Meet Expectations

DURING recent weeks marketings of cattle have been light considering the estimated numbers on feed throughout the nation. It had been predicted that the greater part of the cattle now being fattened would be marketed in the three months of August through October, but this movement has not materialized so far this month. During the first three weeks of August, 638,000 cattle were marketed at the 20 leading markets. This compares with 863,000 head during the corresponding period in 1942 and 646,000 during the same period in 1941. Total cattle marketings so far this month are smallest for any corresponding period since 1939.

Despite the comparatively light cattle run, buyers have been able to hold prices on a pretty even keel. While this week the quality of cattle was better than average, and supplies were limited, sellers were unable to advance prices in slow trade at Chicago. Of the various classes being marketed, the cattle carrying the best flesh found the most active market.

Long-fed cattle have been slowly disappearing from the market as the feed situation continues to deteriorate. The bulk of the supplies now being marketed are made up of yearlings and short-fed stock. Should this condition continue there is a definite possibility that the total weight yield of meat from these beef cattle will be below average at a time when greater meat production is needed.

The seriousness of the feed situation so far as cattle feeding is concerned is emphasized in a report by the War Meat Board which reveals that stocker and feeder cattle sales at the four markets (Kansas City, Omaha, Chicago and St. Paul) for the first two weeks of August totaled only 24,810 head, or 47 per cent fewer than a year earlier.

Elsewhere in this issue (page 38) appears a table released by the FDA. It reveals that the number of stocker and feeder cattle received in eight corn belt states during July totaled 63,730 head compared with 90,509 head during the corresponding period in 1942 and 82,728 during July, 1941. Since the first of the year 648,855 head of stocker and feeder cattle and calves have been received in these states compared with 672,422 in the same period in 1942 and 533,682 in seven states in 1941.

MEXICAN CATTLE TO U. S.

Cattle shipments from the drought-affected areas of Mexico increased greatly in May and it is expected that this year's total movement to the U. S. will exceed last year's by 100,000 head or more. Many cattle, especially those for export, are produced in the sections which have been experiencing the effects of the severe drought. With pastures in very poor condition and water supplies low, cattle were in poor flesh and were being moved or sold off rapidly.

HOG-CORN RATIO

The hog-corn price ratio at Chicago in July, 1943, based on barrows and gilts, was 13.0 compared with 13.1 in June and 16.9 in July, 1942. Average price received for hogs in June was $13.87 compared with $13.95 in June and $14.55 in July, 1942. No. 3 yellow corn was quoted at the ceiling price of 106.5c per bushel in July, but no sales were reported. In June No. 3 yellow corn sold at 106.1c per bushel and in July, 1942 it sold at 86c per bushel.

BEEF QUALITY IN JULY

There was a slight reduction in the numbers of beef steers sold for slaughter at Chicago during the month of July, compared with a month earlier, and the total continued to stand well below the corresponding period a year ago. The average weight of steers marketed during July showed an increase of only 1 lb. over the weight for the preceding month, but was 15 lbs. lighter than in July, 1942. The general quality of the steers marketed during July again showed larger numbers of choice and prime animals than during the month of June.

In July, 41.6 per cent of the total steers marketed graded choice and prime compared with 24.9 per cent in June and only 12.2 per cent in July, 1942. The percentage of good steers marketed dropped from 59.5 in June to 45.7 in July, while in July, 1942 the percentage of good steers was 61.9. Of the total July marketings, 11.3 per cent were medium quality compared with 14.8 per cent a month earlier and 24.1 in July, 1942. Number of head, average weight, quality and average price were as follows:

Number of Head

	July 1943	June 1943	July 1942
Choice and prime	35,160	22,595	11,125
Good	38,661	53,967	50,991
Medium	9,594	13,462	23,000
Common	1,136	754	1,672
All grades	84,551	90,768	86,788

Per Cent of Total

Choice and prime	41.6	24.9	12.8
Good	45.7	59.5	63.8
Medium	11.3	14.8	24.1
Common	1.4	.8	1.3

Average Weight (lbs.)

Choice and prime	1,160	1,174	1,232
Good	1,037	1,068	1,122
Medium	909	906	983
Common	836	824	898
All grades	1,071	1,070	1,089

Average Price (per 100 lbs.)

Choice and prime	$15.98	$16.35	$14.60
Good	15.06	15.50	13.57
Medium	13.78	14.35	12.57
Common	12.12	12.78	10.57
All grades	15.32	15.56	13.60



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SOUTHERN HOG PROSPECTS

At the annual meeting of the National Duroc Congress, held recently in Memphis, Tenn., Dr. H. H. Kildee, veteran dean of agriculture at Iowa State College, promised a new era in the cotton regions when livestock moves forward as a major industry.

"I don't think there is any question that livestock production in the South is going to go forward on a sound basis," said Dr. Kildee. "You have already whipped a large part of the problem, and with your present Future Farmers, 4-H clubs and the like coming along, your livestock industry here should really flower as these boys and girls grow up and take over your farms."

Dr. Kildee described his ideal type of "streamlined" hog to meet present and postwar conditions. "The ideal type of hog," he said, "should be based on the needs of the producers and the preferences of the consumers."

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., August 19.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices advanced 20@35c over the close a week earlier.

Hogs, good to choice:

160-180 lb.	$13.15@14.20
180-200 lb.	13.85@14.40
200-230 lb.	13.70@14.45
230-360 lb.	13.55@13.90

Sows:

270-360 lb.	$13.00@13.45
360-400 lb.	12.90@13.30
400-550 lb.	12.65@13.15

Receipts of hogs at Corn Belt markets for the week ended August 19:

	This week	Last week
Friday, Aug. 13	41,300	30,100
Saturday, Aug. 14	42,100	22,200
Monday, Aug. 16	37,200	28,700
Tuesday, Aug. 17	20,600	41,700
Wednesday, Aug. 18	22,200	30,100
Thursday, Aug. 19	24,300	26,400

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended August 14:

At 20 markets:	Cattle	Hogs	Sheep
Week ended August 14	240,000	461,000	422,000
Previous week	243,600	493,000	375,000
1942	285,000	351,000	296,000
1941	199,000	304,000	239,000
1940	200,000	306,000	254,000

At 11 markets:	Hogs
Week ended August 14	397,000
Previous week	406,000
1942	278,000
1941	258,000
1940	264,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended August 14	166,000	350,000	252,000
Previous week	160,000	356,000	221,000
1942	195,000	235,000	196,000
1941	149,000	215,000	171,000
1940	151,000	214,000	160,000

It is estimated that approximately one-half of all the meat consumed by our armed forces is beef.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, August 19, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs.	$13.50@14.25	$13.40@14.00	.....	.....	.....
140-160 lbs.	13.75@14.40	13.90@14.50	.....	$13.15@14.00	$13.75@14.25
160-180 lbs.	14.25@14.65	14.40@14.80	$13.75@14.15	13.80@14.40	14.25@14.50
180-200 lbs.	14.50@14.80	14.75@14.85	14.00@14.30	14.25@14.45	14.50 only
200-220 lbs.	14.70@14.85	14.75@14.85	14.15@14.30	14.35@14.45	14.50 only
220-240 lbs.	14.70@14.85	14.75@14.85	14.15@14.30	14.35@14.45	14.50 only
240-270 lbs.	14.60@14.75	14.70@14.85	14.00@14.25	14.35@14.45	14.40@14.50
270-300 lbs.	14.45@14.65	14.40@14.75	13.85@14.15	14.25@14.40	14.20@14.30
300-330 lbs.	14.35@14.50	14.10@14.50	13.75@14.00	14.10@14.30	14.10@14.20
330-360 lbs.	14.30@14.40	13.90@14.25	13.60@13.85	13.85@14.20	13.75@14.00
Medium:					
160-220 lbs.	13.00@14.35	13.25@14.50	13.00@14.00	13.50@14.25	14.00@14.20
SOWS:					
Good and Choice:					
270-300 lbs.	13.85@13.90	13.50@13.65	13.35@13.65	13.50@13.65	13.60 only
300-330 lbs.	13.75@13.85	13.50@13.65	13.30@13.60	13.50@13.65	13.60 only
330-360 lbs.	13.60@13.75	13.35@13.65	13.25@13.50	13.45@13.60	13.50@13.60
360-400 lbs.	13.50@13.75	13.25@13.45	13.25@13.40	13.45@13.60	13.30@13.45
Good:					
400-450 lbs.	13.40@13.60	13.15@13.40	13.25@13.40	13.35@13.50	13.20@13.30
450-550 lbs.	13.25@13.50	12.90@13.25	13.25@13.30	13.25@13.50	13.05@13.15
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700- 900 lbs.	15.25@16.25	15.00@16.00	14.75@15.75	14.75@15.50	15.00@16.00
900-1100 lbs.	15.50@16.50	15.25@16.00	15.00@16.15	14.75@16.00	15.00@16.25
1100-1300 lbs.	15.75@16.75	15.50@16.00	15.00@16.25	15.00@16.15	15.00@16.25
1300-1500 lbs.	16.00@16.75	15.50@16.00	15.00@16.25	15.00@16.15	15.00@16.25
STEERS, Good:					
700- 900 lbs.	14.50@15.25	13.75@15.00	13.50@15.00	13.25@14.75	13.75@15.00
900-1100 lbs.	14.50@15.50	13.75@15.25	13.75@15.00	13.50@15.00	13.75@15.00
1100-1300 lbs.	14.75@15.75	14.00@15.50	13.75@15.00	13.50@15.00	13.75@15.00
1300-1500 lbs.	15.00@16.00	14.00@15.50	14.00@15.00	13.50@15.00	13.75@15.00
STEERS, Medium:					
700-1100 lbs.	12.00@14.50	12.00@14.00	11.75@13.50	11.50@13.50	12.00@13.75
1100-1300 lbs.	12.00@14.50	12.00@14.00	12.25@13.75	11.75@13.50	12.00@13.75
STEERS, Common:					
700-1100 lbs.	10.50@12.00	10.50@12.00	10.75@12.25	9.75@11.75	10.25@12.00
HEIFERS, Choice:					
600- 800 lbs.	14.75@15.75	14.50@15.35	14.50@15.50	14.50@15.50	14.25@15.50
800-1000 lbs.	15.00@16.25	14.50@15.35	14.50@15.75	14.50@15.90	14.25@15.50
HEIFERS, Good:					
600- 800 lbs.	13.75@14.75	13.00@14.50	13.25@14.50	12.75@14.50	13.00@14.25
800-1000 lbs.	13.75@15.00	13.00@14.50	13.25@14.50	12.75@14.50	13.00@14.25
HEIFERS, Medium:					
500- 900 lbs.	11.00@13.75	11.00@13.00	11.25@13.25	11.00@12.75	11.25@13.00
HEIFERS, Common:					
500- 900 lbs.	9.50@11.00	9.50@11.00	10.25@11.25	9.50@11.00	10.00@11.25
COWS, All Weights:					
Good	12.25@13.00	12.50@13.25	11.75@13.00	11.50@12.75	11.25@13.00
Medium	10.50@12.25	10.75@12.50	10.25@11.75	10.50@11.50	10.00@11.25
Cutter and common	8.25@10.50	8.00@10.75	7.75@10.25	8.00@10.50	7.50@10.25
Canner	6.50@ 8.25	6.00@ 8.00	6.25@ 7.75	6.25@ 8.00	6.00@ 7.50
BULLS (Ylgs. Excl.), All Weights:					
Beef, good	13.75@14.50	13.00@13.75	12.75@13.50	12.00@13.00	12.25@13.50
Sausage, good	13.75@14.35	12.75@13.75	12.50@13.25	11.75@12.75	12.00@13.25
Sausage, medium	11.50@13.75	11.50@12.75	10.50@12.50	9.75@11.75	10.50@12.00
Sausage, cutter & com.	9.50@11.50	9.00@11.50	9.25@10.75	8.75@ 9.75	7.50@10.50
VEALERS, All Weights:					
Good and choice	15.00@16.00	14.25@15.50	13.00@15.00	13.00@14.00	14.00@16.50
Common and medium	11.00@15.00	11.75@14.25	9.00@13.00	9.50@13.00	9.50@14.00
Cull	8.50@11.00	7.50@11.75	7.50@ 9.00	7.50@ 9.50	7.00@ 9.50
CALVES, 500 lbs. down:					
Good and choice	12.25@14.25	12.00@14.00	12.00@14.00	12.50@14.00	12.00@14.00
Common and medium	8.50@12.25	9.75@12.00	9.00@12.00	9.50@12.50	8.00@12.00
Cull	7.75@ 8.50	7.75@ 9.75	7.50@ 9.00	7.50@ 9.50	6.50@ 8.00
Slaughter Lambs and Sheep:[1]					
SPRING LAMBS:					
Good and choice*	12.85@15.10	13.25@14.25	14.00@14.35	14.25@14.85	13.75@14.75
Medium and good*	11.35@13.00	11.75@13.00	12.75@13.75	13.00@14.00	12.50@13.50
Common	9.00@11.25	10.00@11.50	11.00@12.50	10.75@12.75	11.25@12.25
YLG. WETHERS:[2]					
Good and choice*	12.40@13.50	.....	.....	12.00@13.25	12.50@13.00
Medium and good*	11.35@12.25	.....	.....	10.75@12.00	11.00@12.25
EWES:[2]					
Good and choice*	6.35@ 7.50	5.75@ 7.00	6.50@ 7.00	6.40@ 7.00	6.75@ 7.25
Common and medium	5.50@ 6.25	4.75@ 5.75	5.00@ 6.25	5.00@ 6.40	5.50@ 6.50

[1]Quotations on wooled stock based on animals of current seasonal market weights and wool growth, those on shorn stock on animals with No. 1 and No. 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

[2]Quotations on yearling wethers and ewes on shorn basis.

PACIFIC COAST LIVESTOCK

Receipts for five days ended August 13:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,550	600	2,900	375
San Francisco	900	75	2,083	7,326
Portland	2,685	320	2,700	3,425

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were: 16,321 cattle, 2,254 calves, 30,584 hogs and 5,802 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 14, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 3,568 hogs; Swift & Company, 1,349 hogs; Wilson & Co., 2,417 hogs; Western Packing Co., Inc., 2,939 hogs; Agar Packing Co., 5,372 hogs; Shippers, 16,373 hogs; Others, 32,402 hogs.

Total: 19,049 cattle; 3,084 calves; 47,847 hogs; 6,837 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company.	4,240	479	4,160	7,384
Cudahy P. Co.	3,313	514	2,490	4,563
Swift & Company	2,663	926	2,773	10,998
Wilson & Co.	5,842	553	2,914	3,379
Campbell Soup Co.	1,791	....	....	....
Others	9,574	215	3,162	25
Total	25,423	2,687	15,499	26,349

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,533	11,397	5,565
Cudahy Pkg. Co.	4,360	7,360	5,495
Swift & Company	3,027	6,447	5,728
Wilson & Co.	2,307	5,552	1,445
Others	....	17,379	....

Cattle and calves: Eagle Pkg. Co., 15; Greater Omaha Pkg. Co., 100; Geo. Hoffman, 38; Kroger Pkg. Co., 1,136; John Roth & Sons, 153; South Omaha Pkg. Co., 481; Nebraska Beef Co., 621; Rothschild & Sons, 106.

Total: 17,877 cattle and calves; 48,135 hogs and 18,233 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company.	2,121	757	6,489	8,457
Swift & Company	2,906	3,332	6,085	8,730
Hunter Pkg. Co.	1,827	....	1,926	836
Heil Pkg. Co.	....	....	2,773	....
Krey Pkg. Co.	....	....	2,797	....
Laclede Pkg. Co.	....	....	2,167	....
Sieloff Pkg. Co.	....	....	810	....
Others	2,947	79	3,372	....
Shippers	8,575	2,722	18,048	299
Total	18,376	6,890	44,467	18,322

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,649	29	9,563	1,976
Armour and Company.	3,061	34	9,649	2,256
Swift & Company	2,297	38	4,042	1,907
Others	158	....	31	....
Shippers	6,366	1	13,833	2,062
Total	15,531	102	37,118	8,201

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,445	396	8,254	6,089
Armour and Company.	2,837	372	7,339	3,438
Others	1,897	15	3,883	....
Total	7,179	783	19,476	9,527

Not including 104 cattle, 3,582 hogs and 15,216 sheep bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company.	3,948	1,520	4,189	2,320
Wilson & Co.	4,621	1,893	4,134	2,155
Others	182	1	584	....
Total	8,751	3,414	8,907	4,475

Not including 1,377 hogs and 822 sheep bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,041	613	8,638	2,852
Guggenheim Pkg. Co.	449	....	....	....
Dunn & Ostertag	143	....	71	....
Fred W. Dold	81	....	864	....
Sunflower Pkg. Co.	35	....	58	....
Excel Pkg. Co.	517	....	....	....
Others	1,381	....	742	704
Total	4,647	613	10,373	3,556

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company.	3,930	2,579	1,074	55,396
Swift & Company	3,925	3,671	1,837	60,537
Blue Bonnett Pkg. Co.	312	43	464	82
City Pkg. Co.	320	10	563	61
H. Rosenthal	40	9	6	....
Total	8,527	6,312	3,944	116,076

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company.	1,752	533	15,092	5,441
Cudahy Pkg. Co.	1,016	557	....	2,229
Dakota Pkg. Co.	1,073	53	....	....
Swift & Company	3,069	2,218	21,890	7,577
Others	5,607	1,955	5,638	2,442
Total	12,517	5,316	42,620	17,689

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company.	1,232	42	4,394	6,411
Swift & Company	811	56	4,257	6,271
Cudahy Pkg. Co.	736	2	2,648	3,271
Others	947	167	1,911	1,096
Total	3,746	247	13,210	17,049

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	....	....	....	317
E. Kahn's Sons Co.	97	208	5,911	4,669
Lohrey Packing Co.	2	....	300	....
H. H. Meyer Pkg. Co.	22	....	2,320	....
J. & F. Schroth P. Co.	11	....	3,650	....
J. F. Stegner Co.	148	278	....	80
Others	803	603	656	266
Shippers	410	132	1,708	1,451
Total	1,493	1,221	14,555	6,783

Not including 1,168 cattle, 52 calves, 5,136 hogs and 83 sheep bought direct.

TOTAL PACKERS' PURCHASES

	Week ended August 14	Prev. week	Cor. week, 1942
Cattle	143,116	140,778	162,229
Hogs	306,151	289,801	226,139
Sheep	253,097	165,278	161,059

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during June, 1943, bought at stockyards and direct, as reported by the U. S. Department of Agriculture:

	June 1943 Per-cent	May 1943 Per-cent	June 1942 Per-cent
Cattle—			
Stockyards	75.59	79.72	74.49
Other	24.41	20.28	25.51
Calves—			
Stockyards	59.69	59.42	55.52
Other	40.31	40.58	44.48
Hogs—			
Stockyards	44.38	47.43	48.69
Other	55.62	52.57	51.31
Sheep and lambs—			
Stockyards	61.83	62.51	60.62
Other	38.17	37.49	39.38

LIVESTOCK AT 68 MARKETS

Receipts and disposition of livestock at public stockyards during July, 1943:

CATTLE

	Receipts	Local slaughter	Shipments
July, 1943	1,221,961	613,235	602,476
July, 1942	1,334,504	190,813	515,426
July av. 5 yrs.	1,199,232	707,503	473,089

CALVES

July, 1943	393,850	211,416	184,855
July, 1942	496,499	320,312	178,629
July av. 5 yrs.	513,226	316,656	195,817

HOGS

July, 1943	3,467,330	2,534,412	944,060
July, 1942	2,452,470	1,863,610	584,544
July av. 5 yrs.	2,052,976	1,490,188	556,643

SHEEP AND LAMBS

July, 1943	2,446,371	1,309,042	1,141,383
July, 1942	2,138,243	1,103,464	1,024,058
July av. 5 yrs.	1,984,750	1,001,570	980,295

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended August 14:

	Cattle	Calves	Hogs
Week ended August 14	1,674	1,184	14,500
Last week	1,324	819	17,427
Last year	2,321	490	3,808

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative period.

†RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Aug. 13	1,012	334	18,385	10,000
Sat., Aug. 14	676	267	6,316	[illegible]
Mon., Aug. 16	13,959	589	20,018	11,000
Tues., Aug. 17	8,699	1,106	17,562	7,000
Wed., Aug. 18	10,593	681	19,081	9,000
Thurs., Aug. 19	3,200	700	14,500	6,000
*Week so far	36,087	3,075	71,162	33,000
Week ago	37,922	2,924	75,700	30,000
Year ago	46,487	3,810	57,725	36,000
Two years ago	46,755	4,116	58,312	29,000

*Including 707 cattle, 101 calves, 19,183 hogs and 24,251 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Aug 13	1,989	101	3,300	3
Sat., Aug. 14	443	....	887	....
Mon., Aug. 16	5,127	174	3,927	20
Tues., Aug. 17	3,073	99	2,447	23
Wed., Aug. 18	4,889	114	2,386	40
Thurs., Aug. 19	3,000	100	3,000	10
Week's total	16,089	487	10,700	1,000
Prev. week	15,788	416	13,907	600
Year ago	14,373	598	6,490	800
Two years ago	12,725	258	4,808	1,500

†AUGUST AND YEAR RECEIPTS

	August 1943	August 1942	Year 1943	Year 1942
Cattle	117,820	130,390	1,242,089	1,310,945
Calves	10,494	12,663	121,767	133,451
Hogs	276,025	216,111	3,598,948	3,179,700
Sheep	100,812	124,797	1,287,142	1,467,331

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Aug. 14	$15.35	$13.90	$ 6.75	$13.85
Previous week	15.50	13.65	7.40	14.00
1942	14.90	14.40	8.75	14.90
1941	11.75	10.65	4.50	11.60
1940	10.60	6.15	3.00	8.85
1939	9.10	5.25	3.00	8.35
1938	10.25	7.75	3.00	8.10
Av. 1938-1942	$11.30	$8.85	$3.85	$10.35

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. Wt. lbs.	Price Top	Price Av.
*Week ended Aug. 14	96,900	292	$15.00	$13.90
Previous week	107,369	292	14.60	13.65
1942	78,315	293	15.30	14.40
1941	72,018	282	11.70	10.65
1940	74,022	269	7.10	6.15
1939	58,195	285	6.55	5.25
1938	54,435	287	9.15	7.75
Av. 1938-1942	67,400	283	$9.95	$8.85

*Receipts and average weight for week ending Aug. 14, 1943, estimated.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, August 19:

	Week ended August 19	Prev. week
Packers' purchases	47,646	47,867
Shippers' purchases	15,955	16,671
Total	63,601	64,538

STOCKERS AND FEEDERS

Stockers and feeder shipments received in seven Corn Belt states[1] in July, 1943:

	Cattle and Calves July 1943	Cattle and Calves July 1942
Stockyards	57,312	73,195
Direct	6,418	18,400
Total, June	63,730	90,595
Jan.-June, inc.	648,855	672,477

	Sheep and lambs	
Stockyards	87,023	73,651
Direct	42,173	101,351
Total, June	129,196	175,002
Jan.-June, inc.	1,073,927	960,702

[1]Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for food, water and rest en route.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended August 14, 1943.

CATTLE

	Week ended Aug. 14	Prev. week	Cor. week, 1942
Chicago†	19,049	21,446	26,477
Kansas City	18,430	17,157	23,835
Omaha*	16,571	16,827	18,323
East St. Louis	10,610	13,163	15,936
St. Joseph	7,088	6,497	7,714
Sioux City	10,251	11,491	8,551
Wichita*	3,879	4,151	5,889
Philadelphia	1,929	1,969	2,383
Indianapolis	2,270	2,200	2,474
New York & Jersey City.	10,060	9,504	9,922
Oklahoma City*	12,165	11,346	11,726
Cincinnati	1,900	2,608	3,014
Denver	4,026	4,350	5,745
St. Paul	10,900	11,121	14,586
Milwaukee	2,017	2,493	3,354
Total	131,145	136,323	159,929

*Cattle and calves.

HOGS

Chicago	95,790	110,851	72,335
Kansas City	60,829	58,927	33,531
Omaha	56,619	58,896	32,790
East St. Louis*	70,359	81,404	55,626
St. Joseph	19,570	25,067	10,729
Sioux City	31,889	38,570	17,478
Wichita	9,631	9,987	6,446
Philadelphia	13,082	14,839	9,345
Indianapolis	17,911	19,613	17,286
New York & Jersey City.	42,063	46,211	37,521
Oklahoma City	10,284	10,821	7,421
Cincinnati	15,546	13,324	13,328
Denver	14,304	14,515	9,573
St. Paul	36,982	36,102	24,165
Milwaukee	8,076	9,863	5,159
Total	502,935	448,990	352,733

*Includes St. Louis National Stockyards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago†	6,837	8,250	8,067
Kansas City	36,756	30,631	25,642
Omaha	38,398	30,549	30,976
East St. Louis	28,268	29,169	26,603
St. Joseph	24,743	19,215	11,638
Sioux City	14,771	11,079	11,962
Wichita	3,852	4,126	2,553
Philadelphia	4,312	3,851	3,143
Indianapolis	2,564	2,339	2,957
New York & Jersey City.	62,601	60,224	56,279
Oklahoma City	5,297	5,653	2,326
Cincinnati	5,396	5,695	6,107
Denver	13,673	9,712	7,948
St. Paul	15,247	12,977	19,337
Milwaukee	15,677	1,089	1,016
Total	278,392	234,559	216,554

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, August 16, 1943, as reported by the Food Distribution Administration.

CATTLE:

Steers, medium to good	$16.50@17.00
Cows, medium	12.25@13.00
Cows, cutter and common	10.25@12.00
Cows, canners	8.50@10.50
Bulls, good and medium	14.00@14.50
Bulls, cutter to common	11.50@13.75

CALVES:

Vealers, good and choice	$17.50@18.50
Vealers, common and medium	15.00@18.00

HOGS:

Hogs, good and choice, 160@200 lb. av.	$14.95

LAMBS:

Lambs, good	$14.50

Receipts of salable livestock at Jersey City Market for week ended August 14, 1943:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	771	1,602	293	3,408
Total with directs	6,347	9,717	18,181	58,868
Previous week:				
Salable receipts	760	1,800	344	2,073
Total, with directs	6,472	9,766	18,765	64,226

*Including hogs at 31st street.

Watch the Classified Advertisements page for bargains in equipment.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

WESTERN DRESSED MEATS

		NEW YORK	PHILA.	BOSTON
STEERS, carcass*	Week ending August 14, 1943	4,818	1,051	866
	Week previous	3,516	1,184	843
	Same week year ago	6,015	2,037	1,145
COWS, carcass	Week ending August 14, 1943	616	1,466	1,104
	Week previous	524	960	722
	Same week year ago	1,009	1,555	1,447
BULLS, carcass	Week ending August 14, 1943	195	16	154
	Week previous	202	6	242
	Same week year ago	333	46	97
VEAL, carcass	Week ending August 14, 1943	7,320	806	516
	Week previous	4,365	705	502
	Same week year ago	4,521	907	617
LAMB, carcass	Week ending August 14, 1943	23,819	10,211	9,943
	Week previous	18,988	5,997	12,560
	Same week year ago	45,605	13,869	21,564
MUTTON, carcass	Week ending August 14, 1943	7,994	2,224	3,116
	Week previous	4,532	2,020	5,080
	Same week year ago	1,362	72	5,956
PORK CUTS, lbs.	Week ending August 14, 1943	1,146,371	630,646	306,283
	Week previous	1,427,521	480,557	143,520
	Same week year ago	1,912,698	254,213	162,802
BEEF CUTS, lbs.	Week ending August 14, 1943	193,253	.....	.....
	Week previous	66,433	.....	.....
	Same week year ago	242,754	.....	.....

LOCAL SLAUGHTERS

CATTLE, head	Week ending August 14, 1943	10,123	1,929	.....
	Week previous	9,444	1,969	.....
	Same week year ago	9,900	2,383	.....
CALVES, head	Week ending August 14, 1943	8,925	2,292	.....
	Week previous	8,630	2,308	.....
	Same week year ago	17,744	2,441	.....
HOGS, head	Week ending August 14, 1943	40,372	13,082	.....
	Week previous	44,998	14,839	.....
	Same week year ago	37,395	9,345	.....
SHEEP, head	Week ending August 14, 1943	62,427	4,312	.....
	Week previous	59,698	3,851	.....
	Same week year ago	56,190	3,143	.....

Country dressed product at New York totaled 2,559 veal, 4 hogs and 6 lambs. Previous week 3,000 veal, 0 hogs and 57 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

GOOD STEERS

	Week ended Aug. 14	Last week	Same week 1942
Toronto	$11.96	$12.32	$ 9.92
Montreal	12.40	12.65	10.00
Winnipeg	11.56	11.75	9.75
Calgary	11.50	11.50	10.20
Edmonton	11.25	11.35	10.00
Prince Albert	10.50	11.00	9.25
Moose Jaw	10.50	10.50	8.80
Saskatoon	11.15	11.25	9.00
Regina	10.75	11.50	9.75
Vancouver	....	12.15	10.00

HOG CARCASSES B1*

Toronto	$16.86	$16.85	$16.38
Montreal	17.10	17.10	16.34
Winnipeg	15.87	15.87	14.20
Calgary	15.45	15.45	14.10
Edmonton	15.65	15.65	14.05
Prince Albert	15.50	15.50	13.95
Moose Jaw	15.65	15.65	13.90
Saskatoon	15.50	15.50	13.90
Regina	15.50	15.50	13.90
Vancouver	....	16.85	15.10

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, $1.00 premium.

VEAL CALVES

Toronto	$15.25	$15.25	$14.75
Montreal	15.65	15.40	13.90
Winnipeg	13.00	13.50	10.75
Calgary	11.75	11.75	10.75
Edmonton	12.00	12.50	10.50
Prince Albert	11.75	11.75	9.25
Moose Jaw	11.50	11.50	10.50
Saskatoon	12.50	12.60	10.25
Regina	12.50	12.75	10.50
Vancouver	12.50	12.75	10.60

GOOD LAMBS

Toronto	$16.18	$16.00	$14.15
Montreal	15.00	14.15	12.25
Winnipeg	14.02	14.18	10.12
Calgary	12.60	12.50	10.00
Edmonton	12.50	12.50	9.50
Prince Albert	12.50	12.50	9.37
Moose Jaw	12.75	12.75	10.59
Saskatoon	11.50	12.25	10.00
Regina	12.50	13.50	10.00
Vancouver	14.35	....	12.00

WEEKLY INSPECTED KILL

Slaughter of hogs under federal inspection at the 27 selected centers during the week ended August 13 showed a sizeable reduction compared with the preceding week. Only 751,171 hogs were killed during the week compared with 824,297 a week earlier and 521,565 a year ago. Sheep and calf slaughter during the same time showed an increase over a week earlier while there was little change in the number of cattle killed.

	Cattle	Calves	Hogs	Sheep
New York area[1]	10,060	8,938	42,063	62,601
Phila. & Balt.	2,919	733	28,334	4,877
Ohio-Indiana group[2]	7,054	2,183	47,469	13,726
Chicago[3]	24,504	5,693	95,790	62,417
St. Louis area[4]	10,610	8,153	70,359	28,268
Kansas City	18,430	6,774	60,829	36,756
Southwest group[5]	24,137	12,143	55,749	67,068
Omaha	16,571	527	56,619	38,398
Sioux City	10,251	96	31,889	14,771
St. Paul-Wis. group[6]	17,196	11,186	102,045	24,440
Interior Iowa & So. Minn.[7]	13,771	3,549	160,025	40,410
Total	155,503	59,975	751,171	393,732
Total prev. week	155,521	57,787	824,297	358,077
Total year ago	189,356	73,543	521,565	327,323

[1]Includes New York, Newark, and Jersey City. [2]Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. [3]Includes Elburn, Ill. [4]Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. [5]Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. [6]Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc. [7]Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during 1942: cattle 72%, calves 70%, hogs 74%, sheep and lambs 80%.

CLASSIFIED ADVERTISEMENTS

Undisplayed; set solid. Minimum 20 words $3.00, additional words 15c each. "Position Wanted", special rate: minimum 20 words, $2.00, additional words 10c each. Count address or box number as four words. Headline 75c extra. Display advertisements 75c per line. Displayed; $7.50 per inch. 10% discount for 3 or more insertions.

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POSITION WANTED as foreman or working foreman for Hog and Beef Casing Department. Sober and steady, above draft age. Willing to go anywhere. W-405, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERVISOR or Executive position. 22 years' experience; 12 years' operating and 10 years' brokerage and selling experience in both large and small packing plants. 49 years old—excellent references. Will go anywhere. W-408, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Position as manager or superintendent of small or medium sized plant. Thoroughly capable taking complete charge. W-417, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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WORKING SAUSAGE Foreman for work in plant located in southwestern Virginia. Excellent opportunity. State age, draft status, experience in detail and salary expected. Reply W-416, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MAN WANTED to take complete charge of pickling cellar in provision house. Good opportunity for right man. Plant located in Philadelphia. W-418, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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